



Weekend of April 11th, 2019

First Course:

Organic Hydroponic Mixed Greens,
Strawberries, Pickled Beets, Radish, Pecans, Goats Cheese, Strawberry Vinaigrette

or

Strawberry, Buttermilk, and Brioche Gazpacho with Crème Fraiche and Toasted Almonds

or

Siano Burrata, Olive Tapenade, Arugula Pesto, Pickled Mushrooms, Crostini

Second Course:

Pan Seared Scallop, Lemon Ricotta, Pecan Cookie, Ramp- Pickled Strawberry

Or

House Made Fettuccine, Ramp Carbonara, Proscutto, Broccolini, Peas

Or

Grilled Marinated Calamari, Spicy Pickled Chinese Cabbage, Rice Vermicelli, Scallion Oil

Main Course:

Grilled Beef Tenderloin,

Roasted Fingerling Potatoes, Carrot Purée, Turnips, Asparagus, Oyster Mushrooms, Demi-Glace

We suggest Trefethen Double T Cabernet Blend, Napa, 2016 \$15/\$52

or

Roasted Duck Confit,

Carrot Souffle, Peas, Glazed Carrots, Strawberry Gastrique

We suggest Ondarre Rioja Reserve, Spain, 2014 \$15/\$52

or

Grilled Bone-In Berkshire Pork Chop, Roasted Garlic Polenta Cake, Pea and Spring Onion Soup,
Fennel and Carrot Slaw

We suggest Picket Fence Pinot Noir, Russian River, CA 2015 \$11/\$40

Or

Pan Seared Amberjack, Yukon Gold Gnocci, Olive Tapenade, Pickled Onion, Broccolini, Crustacean
Nage

We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46

Dessert:

House Made Strawberry Ice Cream, Candied Walnuts, Baked Meringue, Fresh Strawberries, Whipped
Cream

or

Orange Marmalade Crème Brulée, Pecan Almond Biscotti

Or

Chocolate Cremeux, Chocolate Tuille, Strawberries, Whipped Cream