



Dinner Menu - April 2021

First Course:

Organic Hydroponic Mixed Greens, Fresh Strawberries, Radish,
Pickled Shallots, Goats Cheese, Candied Pecans, Strawberry Vinaigrette

or

Spring Onion and Yukon Potato Vichyssoise, Brioche Crouton, Crème Fraiche, Chives

or

Siano Burrata, Pickled Strawberries, Olive Tapenade, Crostini

Second Course:

House Made Fettucine, Roasted Cremini and Oyster Mushrooms, Peas, Ramp "Carbonara"

or

Pan Roasted Pork Belly, Ramp Infused Cream Cheese, Pickled Radishes, Toasted Almonds

or

*Pan Seared Diver Scallops, Spring Onion Panisse, Seabeans, Parsley Purée

Main Course:

Roasted Duck Confit, Carrot Soufflé, Spring Pea Purée, Asparagus, Strawberry Gastrique

or

*Grilled Beef Tenderloin, Au Gratin Potatoes, Rutabaga Purée, Asparagus, Demi - Glace

or

*Pan Seared Corvina, Carolina Gold Rice,
Crustacean Nage, Wilted Spinach, Ramp and Almond Pesto

or

*Pan Roasted American Lamb, Herbed Polenta, Olive Tapenade, Asparagus, Orange Gastrique

Dessert:

Espresso Crème Brûlée, Pecan-Almond Biscotti

or

Chocolate Cake, Belgian Chocolate Mousse, Strawberries, Toasted Hazelnuts, Whipped Cream

or

Strawberry Cheesecake Ice Cream, Graham Cracker Crumble, Strawberries, Whipped Cream