

## Spring Menu

### Salads

Mixed Field Greens

Strawberries, Brioche Croutons & Honey-Bitters  
Vinaigrette

Spinach & Radicchio

Crispy Chickpeas, Chevre & Smoked XVOO Vinaigrette

Romaine & Arugula

Brined Cucumbers, Easter Radishes & Lychee Yogurt  
Dressing

### Entrees

Rock Shrimp, Lemon & Calabrian Chili Paste Pappardelle,  
Basil

Cheese Tortellini, Andouille & Creole Cream  
Charred Leeks

Super Lump Crab, Cherry Tomato & Chive Mac-n-Cheese,  
Old Bay

Griddled Mahi Mahi, Pine Nuts, Dill & Crushed Crackers,  
Beurre Fondue

Pastrami Spiced Salmon, Fennel Slaw  
Dijon

Yuzu Chicken, Green Olives & Tarragon  
Chenin Blanc

Ranch Rubbed Chicken Thighs, Banana Peppers  
Pan Gravy

Center Cut Pork Loin, Red Cabbage & Caraway  
Horseradish Crème Fraiche

Tangerine Glazed Pork Tenderloin, Roasted Garlic  
Rosemary

Coffee & Black Pepper Seared & Sliced Filet Mignon  
Brandy Demi-Glace

Salisbury Steak, Veal, Mushrooms & Shallots  
Thyme

### Sides

Buttermilk Smashed Yukon Golds, Brown Butter  
Chives

Miso Soba Noodles, Soy & Coconut Sugar  
Black Sesame Seeds

Orzo, Apricots, Scallions & Pistachios  
Champagne Vinegar

Turnip Gratin, Gruyere & Romano  
Herb de Provence

Brûléed Carrots, Dates, Sherry & Agave  
Coriander

Snap Peas, Saffron Pearl Onions  
Fleur de Sel

An Assortment of Bread  
Dried Marigold Grass Fed Butter

Sweets  
Little Bites  
Key Lime in Cocoa Crust  
Old Fashioned Cheesecake  
Chocolate Lava Cakes  
Maple Pecan & Cream Cheese Pastry