



Spring Menu

Salads

Mixed Field Greens

Chickpeas, Sunflower Seeds & Carrot Vinaigrette

Spinach & Radicchio

Pickled Cranberries, Pumpkinseed Croutons & Buttermilk Dressing

Romaine & Kale

Persian Cucumbers, Easter Radishes & Honey Mustard Vinaigrette

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Entrées

Mezzi Rigatoni with White Bolognese, Turkey & Locatelli

White Wine & Heavy Cream

Bucatini with Broccolini, Capers & Lemon Confit

Romano Panko

Duck Confit & Egg Mac-n-Cheese

Herbed Goat Cheese

Blackened Shrimp with Sundried Tomato Sauce

Shallots & Basil

Smoked Maple Glazed Salmon, Cracker Crumble

Dill Pollen

Sparkling Cider Braised Chicken Thighs

Kohlrabi Slaw

Cracked Pepper Parmesan Chicken

Artichoke Sauce

Java Pork Tenderloin, Tomato Chutney

Brown Sugar & Allspice

Corned Beef with Ale, Cabbage & Onions

Grain Mustard

Rosemary, Fennel Seed & Garlic Salt Rubbed & Sliced Filet Mignon
Brandied Mushroom Sauce

Doufu Slow Roasted Leg of Lamb, Syrah & Carrot Purée
Thyme

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Yukon Gold Smashed Potatoes, Harissa Compound Butter
Guajillo Chiles

Miso Buttered Noodles, Kale Chiffonade
Hazelnuts

Saffron Couscous, Apricots & Green Olives
Curly Parsley

Hasselback Tomatoes, Gruyere & Panko
Marjoram Roasted Garlic

Asparagus with Toasted Onions
Mandarin Aioli

Sugar Snap Peas, Curried Yogurt Drizzle
Pink Pepper

An Assortment of Bread
Lavender & Poppysseed Grass Fed Butter

Sweets

Little Bites

Key Lime in Cocoa Crust
Old Fashioned Raspberry Cheesecake
Chocolate Lava Cakes
Maple Pecan & Cream Cheese Pastry
Layered Chocolate, Coconut Cream, Graham Cracker Crust

Bars

Passionfruit
Salted Chocolate Caramel
Fairy Shortbread