



Spring Menu

Salads

Mixed Field Greens

Toasty Almonds, Manchego & Raspberry Vinaigrette

Spinach & Radicchio

Feta, Shaved Anise & Dilled Caper Vinaigrette

Micro Greens & Radicchio

Persian Cucumbers, Easter Radishes & Artichoke Dressing

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Entrees

Cavatelli with Mini Turkey & Spinach Meatballs

Vermouth Broth

Fettucine, Spring Peas, Romano & Butternut Squash Sauce

Thyme

Duck Confit & Leek Mac-n-Cheese

Herbed Goat Cheese

Griddled Shrimp with Cherry Peppers & Pancetta

Commeal Sprinkle

Seared Salmon with Sorghum Fish Sauce

Shichimi Togarashi Sprinkle

Sumac Rubbed Chicken Thighs, Pomegranate Seeds

Tahini Shishitos

Chicken Marbella, Prunes & Olives

Chianti Vinegar, Brown Sugar & Garlic Marinade

Pork Saltimbocca

Genoa Salami, Fontina, Sage & Marsala

Stuffed Pork Loin, Baby Kale & Porcini Mousse

Brandy & Shallot Pan Sauce

Rosemary, Fennel Seed & Garlic Rubbed & Sticked Fillet Mignon
Green Peppercorn Bordelaise

Doufu Slow Roasted Leg of Lamb, Harissa
Parsnips & Carrot Tops

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Vermont Cheddar & Sour Cream Mashed Potatoes
Grain Mustard

Wild & Brown Rice Pilaf, Golden Raisins
Toasted Pecans

Sea Salt Roasted Sweet Potatoes
Date, Lavender & Lemon Butter

Tri-Color Swiss Chard, Chenin Blanc
Crispy Onions

Asparagus with Pistachios
Butter infused VVOO

Shawarma Spiced Carrots, Yogurt
Parsley, Turmeric & Fenugreek

An Assortment of Bread
Everything Grass Fed Butter

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Sweets

Cookies

Oatmeal Raisin & Chocolate Chip

Little Bites

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

Red Wolf Patisserie

Brownie Au Chocolat
Vanilla Bean Cream Puffs, Chocolate Glaze
Linzer Tart Hearts
Key Lime Minis