



# MENU

Spring 2023

## 1st Course

Chilled Shrimp & Warm Green Vegetables - ham hock broth, zucchini, asparagus, snap peas, cucumber-fennel

Smoked Trout - brulee onion, old bay potato chips, creamy dill sauce, hard boiled egg yolk, hot sauce

Smoked Beet & Strawberry Salad - arugula, smoked red beet, strawberry, almond, honey-rhubarb vinaigrette

Little Gem Lettuces - shaved spring vegetables, pickled carrot, yellow beets, radish, herb-buttermilk dressing

Grilled Asparagus Salad - torn crouton, prosciutto, poached egg, chive, lemon vinaigrette

## 2nd Course

Arctic Char - pea shoots, watercress, whipped potato, herb creme fraiche, whiskey bacon jam

Cornmeal Dusted Trout - rainbow swiss chard, corn risotto, country ham, corn broth

Fried Catfish - tomato braised greens, onion, garlic confit, cornbread puree, remoulade

Halibut - spring peas, braised radish & endive, asparagus veloute, lemon beurre blanc

Lamb Chops - seared lamb, lady peas, zucchini, pistachio crumble, mint pistou

## 3rd Course

Grilled NY Strip - butter braised asparagus, parmesan frico, fondant potato, smoked mushrooms, brioche, red wine jus

Bone-In Chicken - buttermilk chicken breast, green pea risotto croquette, pancetta, gremolata, onion soubise

Pork Coppa - braised pork shoulder, green pea risotto, gremolata, apple-rhubarb relish

Trout - smoked rosemary sweet potato, tuscan kale, bell pepper relish, bacon aioli

Braised Beef Short Ribs - hand cut tagliatelle pasta, charred broccolini, poached egg, watercress, mushroom duxelles

## 4th Course

Key Lime Tart - toasted meringue, lime supreme, graham cracker-macadamia nut crust

Strawberry & Shortcake - strawberry compote, strawberry consomme, sweet biscuit, vanilla creme fraiche sauce, lime

Caramelized Pineapple & Brown Butter Cake - fresh pineapple, honey-cardamom sauce, pistachio, whipped creme fraiche

Brown Sugar Pound Cake - white wine poached pear, whipped mascarpone, white chocolate crumble

Chocolate-Almond Cake - fresh strawberries, strawberry syrup, vanilla bean mousse, espresso



MAKING YOUR LIFE BETTER ONE MEAL AT A TIME



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