

Spring 2024

1st Course

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

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

Apple & Endive - arugula, apple, endive, orange, honey-roasted peanuts, smoked radicchio, maple vinaigrette

Butter Lettuces & Potato - spring peas, shaved fennel, goat cheese, poached potatoes, dill, buttermilk dressing

Pea & Carrot - pan fried polenta plank, roasted carrot, pea puree, carrot textures, toasted hazelnut, sorghum

Smoked Trout Caesar - warm wilted greens, kale, Caesar dressing, cornbread crumbs, parmesan, lemon oil

2nd Course

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

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

Smoked Duck & Ricotta Gnocchi - ricotta gnocchi, onion soubise, ham hock broth, swiss chard, blueberries, crispy shallot

Salmon - potato confit, charred onion, tomato jam, spring vegetables, lemon beurre blanc

Grilled Hanger Steak - whipped potatoes, salsa verde, roasted corn, cotija, peppers

3rd Course

Grilled Filet - butter braised asparagus, parmesan frico, potato gratin, smoked mushrooms, brioche, red wine jus

Bone-In Chicken - pan roasted chicken breast, green pea risotto, crispy prosciutto, gremolata, onion soubise

Chicken "Pot Pie" Gnocchi - ricotta dumpling, braised chicken thighs, carrot, pea, biscuit, herbs, brown gravy

Pork Belly - wine braised pork, smoked rosemary sweet potato, tuscan kale, bell pepper relish, bacon aioli

Braised Beef Short Ribs - ricotta gnocchi, mushroom medley, green peas, tomato jam, whipped goat cheese, herbs

4th Course

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

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

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

Blueberry Cornmeal Cake - lemon curd, blueberry compote, pistachio, whipped vanilla bean mascarpone

Raspberry Turnover - homemade pie dough, raspberry compote, lemon curd, pistachio-honey crumble

**Menu description items subject to market availability and chef spontaneity.*

**Not all dish components and/or techniques are listed.*

**Select ingredients may be substituted to prevent redundancy.*

**Chef Kevin may take photos/videos of the food presentation to use for social media.*

