

Happy Easter Sunday

April 21st, 2019

Appetizers

Choice of;

pluckemin salad, seasonal garnish, verjus vinaigrette
endive salad, almonds, aged provolone, green apple, mustard vinaigrette
baby beet salad, grapefruit, chevre, hazelnut, watercress
orecchiette pasta, sausage, tomato, chiles, basil, aged pecorino
spring vegetable gazpacho, peekytoe crab, meyer lemon, heart of palm
grilled shrimp, garbanzo, roasted peppers, arugula, tomato confit
acquerello risotto, english peas, pancetta, fines herbs, parmigiano

Entrées

Choice of;

griggstown chicken, fingerling potato, romesco, spring onion, shishitos
niman ranch pork, polenta, apple, endive, brussel sprouts
angus sirlion, pommes puree, broccoli rabe, cipollini onion, bordelaise
colorado lamb, farro, ramps, grilled beans, rosemary, olive
mahi mahi, cranberry beans, manilla clams, spinach, hakurei turnip
scottish salmon, fregola sarda, favas, wild mushrooms, asparagus

Desserts

Choice of;

Apple crostata, cinnamon-walnut streusel, apple crisp, vanilla ice cream
Carrot cake, ginger, orange pineapple compote, candied walnuts
Flourless chocolate cake, macerated raspberries, dried cheesecake
Tasting of ice creams or sorbets

three courses: \$75 per person – Choice of 1 appetizer, an entrée and dessert