

# *Spring Harvest Dinner*

*Thursday May 28<sup>th</sup>, 2026*

## **Amuse**

Lamb Meatballs

English pea fricasee, fregola, mint pistou

*Wine TBD*

## **First**

Red Snapper Carpaccio

asparagus, spring radish, clams, sourdough, green garlic vinaigrette

*Wine TBD*

## **Second**

Soft Shell Crab Tempura

morels, braised wax & fava beans, polenta fondue, radicchio

*Wine TBD*

## **Third**

Grilled CAB Sirloin

creamed spinach & arugula, spring onion, baby carrots, bacon-onion jam

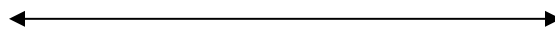
*Wine TBD*

## **Dessert**

Strawberry-Rhubarb Opera Cake

almond joconde, basil crèmeaux, lime mousses, basil ice cream

*Wine TBD*



Jason Ramos, Executive Chef

Pastry Chef, Katherine King

Brian Hider, Wine Director

Gloria LaGrassa - Owner