

APPETIZERS

SPRING LAMB TARTARE 16

Raz el Hannout, Red Currants, Pistachio and Fava Bean Gremolata, Red Wine, Quail Egg, Grilled Bread

CHILLED ENGLISH PEA SOUP 9

Pickled Morels, Creme Fraiche, Mint, Sorrel, Aleppo Pepper

TUNA CARPACCIO "NICOISE" 15

Sashimi Grade Tuna, White Anchovy, Haricot Vert, Confit Potato, Peppeadews, Black Olive Crumble, Egg

SHRIMP A LA PLANCHA 13

Charred Scallion and Marcona Almond Pistou, Spring Garlic Puree, Grilled Lemon

SPRING ASPARAGUS 15

Green and White Asparagus, Braised Morels, Country Ham, Poached Egg, Pickled Garlic, Parmesan

SHELLFISH PLATTER 85

Lobster, Shrimp, Oysters, King Crab, White Balsamic Mignonette, Bloody Mary Cocktail Sauce

SALADS

GIVE PEAS A CHANCE 14

English, Snow, Snap, Tendrils, Whipped Ricotta, Lemon Vinaigrette, Nduja Crouton

BABY SPRING SQUASH 13

Baby Squashes, Spiced Pecans, Red Quinoa, Burrata, Dandelion Greens, Arugula, Yogurt

HAND BLENDED BABY LETTUCES 8

Spring Vegetable Crudite, Buttermilk Green Goddess Dressing

EXECUTIVE CHEF: CHRISTIAN RAGANO

PASTRY CHEF: JOVE HUBBARD

SANDWICHES & ENTREES

CRAB AND UNI TARTINE 19

Peekytoe Crab Salad, Sea Urchin, Argan, Avocado, Pickled Radish, Nine Grain, Simple Salad

ARTICHOKE AND COMTE TARTINE 16

Artichoke Barigoule, Comte, Parsley Dijonnaise, Sourdough, Grilled Raddichio Salad

PRIME STEAK TARTINE 18

Caramelized Onions, Pickled Poblano Mayonnaise, Arugula, House Cut Fries

LAMB BURGER 18

Piquillo Pepper Jam, Goat's Cheese, Charred Eggplant, Mizuna, Nine Grain Bun, House Cut Fries

SPRING VEGETABLE CAVATELLI 20

Fava, Asparagus, English Peas, Morels, Parmesan Broth, Whipped Ricotta, Basil, Mint

CORNISH GAME HEN 23

Grilled Stone Fruit, Baby Fennel, Farro, Watercress, Feta, Natural Jus

GRILLED HANGAR STEAK 26

Mustard Greens, Local Cherries, Smoked Blue Cheese, Buttermilk Smashed Potatoes

LOCAL LAKE TROUT 24

Baby Beets, Horseradish Yogurt, Dill, Pumpnickel, Agrumato

DESSERTS

9

LEMON MERINGUE PIE

white chocolate sorbet, violet, lemon confit

STRAWBERRY RHUBARB TRIFLE

St. Germain compressed strawberries, hibiscus poached rhubarb, angel food, Tahitian vanilla cream

WHITE CHOCOLATE RASPBERRY ICE CREAM SANDWICH

dark chocolate crinkle cookie, white chocolate ice cream, raspberry sherbet