



Spring Dinner 2017 - Menu I

Leek & Potato Soup

crème fraiche, crispy leeks

Romaine Caesar Salad

farm egg, garlic croutons, parmesan

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Sake Glazed Wild Cod – Cilantro Emulsion

gingery yam puree, bok choy, shiitakes

Amish Chicken Breast - Mushroom Goat Cheese Stuffing

soft polenta, asparagus, Madeira sauce

Housemade Tagliatelle – Basil Pesto

Tomatoes, peppers, spinach, parmesan

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Bittersweet Chocolate Mousse

whipped cream, tuile

Strawberry Grand Marnier Pavlova

meringue, whipped cream



Spring Dinner 2017 – Menu II

Maine Sea Scallop Ceviche – Avocado Salad

crispy tortillas, ancho chili emulsion

Grilled Asparagus – Balsamic Roasted Tomatoes

goat cheese, black olive tapenade

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Pan Seared Sustainable Salmon – Saffron Aioli

grilled eggplant ratatouille, crispy polenta

Pepper Crusted Grassfed Sirloin Roast – Cognac Mustard Sauce

potato purée, carrots, broccoli rabe

Housemade Spinach Gnocchi – Asparagus, Grape Tomatoes

spinach, roasted mushrooms

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Tiramisù, Coffee Mascarpone Cream

shaved chocolate

Strawberry Shortcake

Grand Marnier cream, pistachios



Spring Dinner 2017 – Menu III

\$70 **Asparagus & Prosciutto – Balsamic Caviar**
shaved pecorino, olives

Hawaiian Hearts of Palm Salad – Mango Carpaccio
radicchio, white balsamic dressing

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\$72 **Roasted Yellow & Red Beets – Citrus, Feta Cheese**
pomegranate vinaigrette

Pepper Seared Grassfed Beef Carpaccio – Aioli
watercress radish salad

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Seared Maine Sea Scallops – Roasted Red Pepper Pesto
soft polenta, broccoli rabe, chard

Cumin Crusted Rack of Lamb – Harissa Sauce
chickpea puree, green beans, roasted tomato

Multigrain Risotto – Spring Peas, Asparagus
parmesan tuile, herb salad

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Rhubarb Strawberry Crisp
vanilla bean ice cream

Salty Bittersweet Chocolate Ganache Tart
crème fraîche, raspberry sauce

**** If selecting a 3-course dinner, please specify the \$70 or \$72 option when you submit your choice.**



Spring Dinner 2017 – Menu IV

\$74

Asparagus Soup – Crème Fraiche
crispy leeks

Maine Peekytoe Crab– Avocado Salad
crispy tortillas, ancho chili vinaigrette

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\$76

Artichoke Goat Cheese Tart
red pepper emulsion, greens

Sustainable Smoked Salmon – Caper Dill Sauce
watercress fennel salad

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Pan Roasted Maine Lobster – Romesco Sauce
saffron risotto, peas, spinach

Grassfed Filet Mignon - Blue Cheese Butter, Red Wine Jus
potato purée, broccoli, baby carrots

Housemade Ricotta Ravioli – Spinach Sauce
mushrooms, asparagus

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Rhubarb Pie
strawberry ice cream

Molten Bittersweet Chocolate Cake
cappuccino ice cream

** If selecting a 3-course dinner, please specify the \$74 or \$76 option when you submit your choice.