

Nora

*MENU 1
Three courses*

Spring Dinner 2012

Asparagus Soup with Goat Cheese Puffs
chive emulsion

Romaine Caesar Salad
farm eggs, garlic croutons, parmesan



Pan Seared Sustainable Salmon in Lemongrass Broth
shiitakes, spring onions, noodles, bok choy, cilantro emulsion

Amish Chicken Breast Stuffed with Leeks & Mushrooms
farro verde pilaf, asparagus, madeira sauce

Crispy Risotto Cake with Spring Vegetable Ragoût
morels, pecorino cheese



Bittersweet Chocolate Ganache Tart
crème fraîche, strawberry sauce

Strawberry Orange Pavlova
meringue, whipped cream

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MENU 2
Three courses

Spring Dinner 2012

Sustainable Shrimp Ceviche with Hearts of Palm Salad
preserved lemon dressing, cress

Asparagus Mimosa with Grated Egg & Capers
maldon sea salt, lemon olive oil



Sake Glazed Alaskan Black Cod with Ginger Soy Emulsion
baby bok choy, shiitakes, spring onions, crispy yams

Pepper Crusted Sirloin Roast with Thyme Sauce
potato-fennel gratin, carrots, garlicky greens

Spring Pea Risotto with Morel Mushrooms
parmesan tuile, herb salad



Tiramisù with Chocolate Shavings
strawberry sauce

Pistachio Shortcake with Strawberries
Grand Marnier mascarpone cream

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MENU 3
Three or Four Courses

Spring Dinner 2012

Asparagus Soup with Shrimp Toast
cilantro emulsion

Roasted Beets with Citrus & Feta Cheese
pomegranate vinaigrette, beet tuile



Maine Jonah Crab & Avocado Salad
ancho chili vinaigrette, tortilla strips

Grassfed Beef Tenderloin Tartare with Crispy Artichokes
watercress, curry aioli



Pan Seared Alaskan Halibut with Salsa Verde
polenta, asparagus, oven-dried tomato

Herb Crusted Rack of Lamb with Rosemary Sauce
farro verde pilaf, spring peas, carrots

Ricotta Ravioli with Morels & Spring Garlic Jus
spinach, parmesan



Rhubarb Strawberry Crisp
ginger ice cream

Crispy Chocolate Caramel Peanut Bar
strawberry compote

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MENU 4
Three or Four Courses

Spring Dinner 2012

Asparagus & Watercress with Poached Farm Egg
shaved pecorino, lemon dressing

Sustainable Smoked Salmon Tartare with Caper Aioli
shaved fennel & celery salad



Ricotta Ravioli with Crispy Artichokes
oven-dried tomato, lemon broth

Amish Duck Pâté with Rhubarb Chutney
microgreens, crostini



Maine Lobster with Saffron Risotto & Spring Vegetables
romesco sauce, cress

Pepper Crusted Grassfed Filet Mignon with Red Wine Sauce
potato-fennel purée, asparagus, crispy onions

Housemade Potato Gnocchi with Morels & Asparagus
spinach, goat cheese sauce



Rhubarb Pie
strawberry ice cream

Molten Bittersweet Chocolate Cake
caramel ginger ice cream