

MID SPRING 3 COURSE MENU

Appetizers

Baby Field Greens, Caramelized Hazelnuts, Beaufort Cheese

Pickled Heirloom Baby Beets, Olive Oil Mascarpone, Meyer Lemon, Stinging Nettle Purée

Green Asparagus, Nebrodini Mushroom Ragout

Potato & Leek Soup, Gruyere Cheese Cloud

Dungeness Crab, Puffed Amaranth, Melon Chutney, Lemon Aioli

Day Boat Sea Scallop, Sugar Snap Peas, English Pea Purée, Mint Oil

Crispy Soft Shell Crab, Green Apple & Jicama Salad, Citrus Basil Vinaigrette

Slow Poached Hen Egg, Buckwheat Purée, Grilled Ramps, Meyer Lemon Supremes

Glazed Sweetbreads, Chili, Sesame Pudding, Charred Spring Onion, Rice Cracker

Braised Pork Belly, Razor Clams, Spring Garlic & Pickled Ramps

Hudson Valley Foie Gras Sphere, Strawberry Gelée, Pistachio, Brioche (\$5 supp)

Entrees

Butter Poached Nova Scotia Lobster, "Macaroni & Cheese", Bacon Tuille, Smoked Paprika Oil (\$10 supp)

Bass, Rouille Purée, Mussels, Fennel Marmalade, Bouillabaisse Broth

Grilled Florida Cobia, Asparagus Flan, White and Green Asparagus, Meyer Lemon

Butter Poached Halibut, Fiddlehead Ferns, Miner's Lettuce, Stinging Nettle Consommé

Duo of Colorado Lamb, Zucchini Mint Purée, Spring Beans, Lamb Jus

Rohan Duck Breast, Plum, Barley Risotto, Mead & Heather Jus

Bourbon Braised Suckling Pig, Parisienne Apples, Toasted Pecans, Maple Jus

Filet Mignon, Potato Croquettes, Broccoli Rabe, Veal Brown Butter (\$5 supp)

Roasted Organic Chicken, Baby Vegetables, Whipped Potatoes

Dessert to Follow

\$65

MID SPRING CHEF'S TASTING MENU

Marinated Cape May Salt Oysters, Crème Fraiche, Red Onion
N/V Cramant, Grand Cru, Cuvée Restaurant Nicholas, Diebolt-Vallois
or

Pickled Heirloom Baby Beets, Olive Oil Mascarpone, Meyer Lemon, Stinging Nettle Purée
2010 Entre Deux Mers, Sauvignon Blanc, Château Turcaud

Day Boat Sea Scallop, Sugar Snap Peas, English Pea Purée, Mint Oil
2005 Bacharach, Riesling, Spätlese, Wolfshöhle, Ratzenberger
or

Potato & Leek Soup, Gruyere Cheese Cloud
2010 Touraine, Les Trois Chene, Ricard

Butter Poached Halibut, Fiddlehead Ferns, Miner's Lettuce, Stinging Nettle Consommé
2011 Luberon, Rosé, Le Chataignier, Domaine Citadelle
or

Grilled Florida Cobia, Asparagus Flan, White and Green Asparagus, Meyer Lemon
2009 Pouilly-Fuissé, Marie Antoinette, Vincent

Bourbon Braised Suckling Pig, Parisienne Apples, Toasted Pecans, Maple Jus
2009 Napa Valley, Cabernet Sauvignon, East Side Cuvee, Carl Roy
or

Colorado Loin of Lamb, Zucchini Mint Purée, Spring Beans, Lamb Jus
2010 Patagonia, Malbec, Fabre Montamayou

Lemon Pound Cake, Sweet Tea Sorbet, Lemon Cream
2011 Moscato d'Asti, Elio Perrone

Apricot Almond Cake, Apricot Jam, Toasted Almond Ice Cream, Apricot Vanilla Sauce
2010 Monbazillac, Domaine Petit Paris
or

Mint Chocolate Ganache, White Chocolate Sorbet, Milk Chocolate Crumble, Mint Sauce
2009 Maury, Vintage Réserve, Mas Amiel

\$85

\$135 with Wine

4 COURSE GARDEN MENU

Baby Field Greens, Caramelized Hazelnuts, Beaufort Cheese
or

Pickled Heirloom Baby Beets, Olive Oil Mascarpone, Meyer Lemon, Stinging Nettle Purée

Slow Poached Hen Egg, Buckwheat Purée, Grilled Ramps, Meyer Lemon Supremes
or

Potato & Leek Soup, Gruyere Cheese Cloud

Green Asparagus, Nebrodini Mushroom Ragout
or

Caramelized Carrot Raviolini, English Peas, Mascarpone, Coriander Tea

Dessert to follow

\$65