

The Spring Menu

April 16

~Amuse Bouche~

Rosemary Confit Duck Doughnut

Crispy Tallow Sweet Potato Patty -
Blackberry Ginger Jam

~One~

Whipped Hazelnut Ricotta Agnolotti

Aged Parmesan Wild Mushroom Brodo - Baby
Spring Leafy Greens - Crispy Jamon de Serrano -
Strawberry Balsamic Coulis

~Two~

Herbed Brown Butter Seared Halibut Cheeks

Celeriac & Truffle Puree - Charred Baby Broccolini
Tips - Candied Pistachio Crumble - Triple Berry
Lavender Compote

~Three~

Bacon Wrapped Reverse Seared Beef Tenderloin Filet

Maple Sweet Potato Fondant - Smoky Romesco Puree - Diana
Sauce - Shaved Sartori Black Pepper Bellavitano

~Four~

Lemon Cream & Strawberry Tart

Buttery Shortbread - Balsamic Strawberry -
Lemon Cream - Citrus Whip