



THE
EARLY
SUMMER

THURSDAY
JUNE 4 & 18
630 PM

Menu

AMUSE BOUCHE

Wasabi Soy Sockeye Salmon Tartare

Avocado Mango Chutney - Key Lime Curd - Crispy Shallots -
Micro Cilantro - Rice Paper Chips

~ 1 ~

Crispy Fried Lasagna Roll

Herbed Lemon Ricotta - Fresh Basil & Arugula Pistachio Pesto -
Grilled Lemon Thyme Chicken - San Marzano Tomato Vodka
Sauce

~ 2 ~

Ramp & Morel Spiced Halibut

Strawberry Basil Bruschetta - Asparagus Asiago Risotto -
Ramp Chimichurri - Sweet & Spicy Candied Pecans -
Strawberry Balsamic Coulis

~ 3 ~

Wild Mushroom Spiced 60 Day Dry Aged N.Y Strip Steak

Rosemary Pommes Anna - Charred Asparagus - Calabrian Chili &
Orange Compound Butter (GF) - Aronia Beef Demi Glace (GF)

~ 4 ~

Strawberry and Lemon Cream Tart

Shortbread Crust – Balsamic Strawberry – Lemon Cream – Whip