

March 5

THE EARLY SPRING
ARTISAN DINNER

March 19

Menu
Amuse Bouche

HERBED BEEF TARTARE

HOUSEMADE POTATO CHIP - HORSERADISH AIOLI - PICKLED
SHALLOTS - FRIED CAPERS - WASABI MICROGREEN

One

CRISPY BEER BATTERED
HALIBUT TACO

BLUE CORN TORTILLA - CITRUS FENNEL SALSA - MANGO
CHIPOTLE BBQ - CRISPY SHALLOTS - MICRO CILANTRO

Two

TANDOORI FILET MIGNON SATAY*

PEA SHOOT & MINT TABBOULEH - LIME CURD - BHM
SPICY THAI PEANUT SAUCE - SCALLION CURLS

Three

DUCK CONFIT A L'ORANGE

LEEK & WILD RICE CHERRY PILAF - GARLIC BRAISED
LACINATO KALE - SEVILLE ORANGE MARMALADE - CANDIED
ORANGE PEELS - TOASTED PISTACHIO CRUMBLE

Four

MIXED BERRY TRIFLE

SICILIAN ORANGE BUNDT CAKE - VANILLA PASTRY
CREAM - BERRY COMPOTE- WHIP

CHEF JEREMY BAHR

*A Pescatarian option available upon request