

THE
EARLY
SUMMER

THURSDAY
JUNE 19
630 PM

Menu

AMUSE BOUCHE

Brown Butter Pistachio Blondie Ice Cream Sandwich

Port Wine Macerated Strawberries - Lemon Lavender Curd -
Crispy Mint Leaves

~ 1 ~

**Charred Asparagus, Prosciutto & LaClare Goat Cheese
Puff Pastry Tart**

Soft Boiled Jammy Egg - Shaved Asparagus & Pickled Shallot
Salad - Wild Ramp Pistou - Rhubarb Chambord Coulis

~ 2 ~

Peppered Smoked Salmon & Ramp Potato Latke

Dill Chive Creme Fraiche - Heirloom Apple & Parsnip Puree
- Charred Snow Peas - Lemon Tarragon Vinaigrette

~ 3 ~

Prosciutto Wrapped 60 Day Dry Aged Reversed Seared Ribeye

Rosemary Pommes Duchesse - Mini Baby Gem Charred Caesar Wedge -
Bordeaux Red Wine Jus - Buttermilk Haystack Onion Rings

~ 4 ~

Double Chocolate Tort

Balsamic Strawberries – Whip