

***Chef Thomas Baranoucky and
Pastry Chef Sandra Adams Present:***

First Course

(Please make a selection)

Asparagus 3 Ways:
soup ~ carpaccio with prosciutto vinaigrette ~
salad with truffle vinaigrette

Spring Caprese Salad
red endive ~ mango ~ fresh mozzarella ~
spinach ~ sweet basil vinaigrette

Second Course

(Please make a selection)

Veal Loin ~ morel mushroom risotto ~
English peas ~ sherry essence

Crab Stuffed Dover Sole ~ spring onion broth ~
roasted red peppers ~ fennel oil

Third Course

(Please make a selection)

Raspberry Brown Butter Tart ~
vanilla bean crème fraiche

Cheesecake Flight ~
praline ~ strawberry-rhubarb ~ chocolate

\$52.80 per couple / 26.40 per guest

This menu is exempt from special promotions and discounts