

SPRING 2017 PLATED MENU I

FIRST COURSE OPTIONS

(please choose 2 items for your group)

Asparagus Bisque Dove Song Goat Cheese, Crab, Quick Pickled Rhubarb

Grilled Kale Salad Apricots, Feta Cheese, Sunflower Seeds, Rainbow Carrots, Lemon Cumin Vinaigrette

Marinated Crab Shaved Zucchini, Lemon Gelee, Gribiche Vinaigrette

Artichoke Croquettes Herb Creme Fraiche, Lemon Jam

MAIN COURSE OPTIONS

(please choose 3 items for your group)

Rhubarb Glazed Crispy Chicken Candied Rhubarb, Beluga Lentils, Mizuna, Chicken Jus

Farro Risotto Wild Ramps, English Peas, Favas, Baby Carrots, Spring Herbs, Crunchy Walnuts

Roasted Salmon Artichoke & Spring Vegetable Barigioule, Fennel & Artichoke Puree, Herbs, Saffron

Sliced & Roasted Hanger Steak Potato Puree, Maitake Mushrooms, Sweet Candy Onions, Bone Marrow Bordelaise (+\$5 menu price)

DESSERT COURSE OPTIONS

(please choose 2 items for your group)

Pistachio Cheesecake Oreo Crust, Parmesan Ice Cream

Flourless Chocolate Cake Coffee Ice Cream

Sorbet & Seasonal Fruit

FAMILY STYLE SIDES

\$3 per person, per side

Cottage Fries
Mac & Cheese
Traditional Deviled Eggs
Buttermilk Mashed Potatoes
Brussels Sprouts

\$59 per person*

*excluding tax, gratuity & beverages



SPRING 2017 PLATED MENU II

FIRST COURSE OPTIONS

(please choose 3 items for your group)

Citrus Marinated Lancaster Beets Salad Beets, Fava Bean Hummus, Radishes, Whipped Ricotta, Bib Lettuce, Fresh Horseradish Dressing

Ham & Pineapple Ham Cured Pork Belly, Grilled Pineapple, Poached Egg, Crispy Chicharrones

Fava Bean Hummus Lemon, Smoked Paprika, Housemade Flaxseed Semonlina Crackers

Marinated Crab Shaved Zucchini, Lemon Gelee, Gribiche Vinaigrette

MAIN COURSE OPTIONS

(please choose 3 items for your group)

Farro Risotto Wild Ramps, English Peas, Favas, Baby Carrots, Spring Herbs, Crunchy Walnuts

Roasted Salmon Artichoke & Spring Vegetable Barigioule, Fennel & Artichoke Puree, Herbs, Saffron

Sliced & Roasted Hanger Steak Potato Puree, Maitake Mushrooms, Sweet Candy Onions, Bone Marrow Bordelaise

Sea Trout Spicy Broccoli Rabe, Vanilla Onion Butte, Tarragon Oil

DESSERT COURSE OPTIONS

(please choose 3 items for your group)

Pistachio Cheesecake Oreo Crust, Parmesan Ice Cream

Strawberry Shortcake Parfait Strawberry Cream, Macerated Strawberries, Shortbread Crumble

Flourless Chocolate Cake Coffee Ice Cream

Sorbet & Seasonal Fruit

FAMILY STYLE SIDES

\$3 per person, per side

Cottage Fries

Mac & Cheese

Traditional Deviled Eggs

Buttermilk Mashed Potatoes

Brussels Sprouts

\$69 per person*



SPRING 2017 PLATED MENU III

FIRST COURSE OPTIONS

(please choose 3 items for your group)

Coffee Cured Proscuitto Crunchy Snap Peas, Hazelnuts, Broccoli Pesto

Asparagus Salad Wild Peppery Watercress, Housemade Pancetta, Gribiche Vinaigrette, Croutons

Citrus Marinated Lancaster Beets Salad Radishes, Whipped Ricotta, Bib Lettuce, Fresh Horseradish Dressing

Raw Line Caught Tuna Roasted Baby Carrots, Whipped Avocado, Endive, Sunflower Seeds

MAIN COURSE OPTIONS

(please choose 3 items for your group)

Sweet Pea Parisian Gnocchi Goat Butter Sauce, Snap Peas, Shoots, Grated Aged Goat Cheese

Duck Confit Creamed peas, Rhubarb Honey, Roasted Turnips, Wilted Greens, Lavender Jus

NY Strip & Baked Potatoes Creamed Ramps, Potato Crackling, Aereated Baked Potato, Demi, Pickled Ramp Gremolata

Boarder Spring Lamb Meatballs Rosemary Spaetzle, Kale, Mushrooms, Garlic Tomato Jus

Seared Diver Scallops Ginger Scented Spring Carrots, English Pea Puree, Almond Mojo, Savory Lemon Curd

DESSERT COURSE OPTIONS

(please choose 3 items for your group)

Strawberry Shortcake Parfait Strawberry Cream, Macerated Strawberries, Shortbread Crumble

Flourless Chocolate Cake Coffee Ice Cream

Pineapple Upside Down Cake Toasted Coconut Crumble, Coconut Sorbet

Sorbet & Seasonal Fruit

FAMILY STYLE SIDES

\$3 per person, per side

Cottage Fries
Mac & Cheese
Traditional Deviled Eggs
Buttermilk Mashed Potatoes
Brussels Sprouts

\$79 per person*

*excluding tax, gratuity & beverages