

P L A T E D D I N N E R M E N U

Starters *(Pick One)*

Little Gem Lettuce

Shaved Shallot, Pecorino Romano, Candied Pecans and Maple Dijon Vinaigrette

Heirloom Beets

Roasted Baby Golden Beets, Wild Arugula, Medjool Dates, Spiced Walnuts, Crumbled Goat Cheese and Caramelized Honey Vinaigrette

Cucumber Wrapped Spring Lettuce -

Pumpnickel Crouton, Cara Cara Orange Segments, Bayley Hazen Blue Cheese, Shaved Radishes and Muscatel Vinaigrette

Roasted Green and White Asparagus-

Mini Burrata, Toasted Pine Nuts, Parmigiano Cloud, Aged Balsamic

Baby Frisee

Roasted Exotic Mushrooms, Artichoke Hearts, Shaved Parmesan, Toasted Walnuts and Black Truffle Vinaigrette

Bean and Quinoa Tian

Herb marinated Italian Gigante Beans, Poblano Pepper Scented Quinoa and Crumbled Chevre

Entrée *(Pick One)*

Merlot Braised Beef Short Ribs \$52

Yukon Gold Potato and Celeriac Puree, Braised Greens, and Citrus Gremolata

Green Peppercorn Beef Tenderloin \$60

Crispy Haricot Vert, Confit Shitake Mushroom, Pomme Mille Feuille, Bordelaise Sauce

Nicoise Style Chicken Breast \$44

Harissa Ratatouille, Thyme Scented Heirloom Fingerling Potatoes, Natural Jus

French Chicken Breast \$44

Saffron Scented Risotto Galette, Mélange of Fennel Artichoke and Celery. Piquillo Pepper Emulsion

Ras el Hanout French Breast of Chicken \$44

Golden Raisin Moroccan Cous Cous, Yogurt Charred Eggplant, Harissa Mushrooms, Confit Tomato Emulsion

Paprika Bronzed Chicken Breast \$44

Wild Mushroom Polenta, Corriander Scented Rainbow Carrots, Sage Infused Chicken Jus

Marseillaise Style Atlantic Swordfish \$52

Ecrase Olive Oil Potato, Leek and Pepper Mélange, Fennel Confit and Saffron Nage

Orange Miso Glazed Black Pearl Salmon \$44

Roasted Green Asparagus, and Caramelized Cauliflower Risotto, Yuzu Emulsion

Pan Roasted New England Cod \$46

Flagolet and Tarbis Bean Melange, Roasted Multi Color Cauliflower, and Sun Dried Tomato Emulsion

Spring Vegetable & Tofu Terrine \$44

Sautéed Tuscan Kale, Coconut Risotto Croquante, Thai Red Curry Aioli

Spring Eggplant Roulade \$44

Herb Quinoa, Caramelized Spring Onions, Mediterranean Style White Bean Ragout and Asparagus Veloute

Pan Seared Exotic Mushroom Polenta \$44

Caramelized Cauliflower Steak, Spring Vegetable Lentils, Black Truffle Cashew Cream Emulsion

Dessert *(Pick One)*

Orange Ginger Olive Oil Cake with Fresh Blueberries, Macadamia Nut and Coconut Brittle, Salted Caramel Mousse and Tangerine Anglaise

Chocolate Stout Cake, Hazelnut Brittle, Coffee Cream, Blackberry Coulis

Passion Fruit Cheesecake Dome, Pretzel Crumble and Mango Coulis

Warm Orange Pineapple Clafoutis, Coconut Anglaise, Rhubarb Compote

Coconut Panna Cotta, Sweet Sable Crust, Apricot Coulis, Almond Crumble, Meringue

Banana Cream Pie, Blonde Chocolate, Chocolate Sauce, Chantilly Cream