



First Course (choice of one):

Glazed Pork Belly

Pickled Ramps, Celery Shoots, Cherry Puree

or

Bellwether Farm Sheep's Milk Ricotta

English Peas, Walnuts, Mint, Grilled Bread

or

California Delta Asparagus

Baby Beets, Alderwood-Smoked Salmon and Roe, Quail Egg

Second Course (choice of one):

New Potato and Ramp Green Vichyssoise

Spring Flowers, Olive Oil Croutons, Crème Fraiche

or

Fava Bean and Arugula Salad

Strawberry, Fennel Pollen, Pecorino Pepato, 18 yr. Balsamic

Main Course (choice of one):

Maine Monkfish

Bacon, Young Turnip, Snap Peas, Thumbelina Carrot, Lobster Sauce

or

Roast Organic Chicken

Leg Croquette, Green Garlic Farro, Fiddlehead Ferns and Morels

or

Lamb Shoulder Confit

Roast Artichokes and Spring Onion, Fennel Puree, Sweet Pepper Jam

Dessert Course (choice of one):

Semolina-Olive Oil Cake

Rhubarb-Rosewater Sorbet, Whipped Mascarpone, Almond Brittle

or

Elderflower Semifreddo

St. Germain, Honey-Glazed Strawberry

Vegetarian Options Available ----- Substitutions Politely Declined

NO SPLIT DINNER