

## PLATED DINNERS SPRING / SUMMER

### SPRING SOUP

Cream of Chevril , Fennel & Wild Leek, Cherry Tomato and Marigold , Corn Chowder & Chantrelle, Watercress & Zucchini beautiful garnish (chive oil, reddish sprouts, crema, brown butter etc)

### Sea Bream Ceviche w/ Grapefruit & Chilies

avocado, mint, poblano, grilled sourdough

### Lobster & Melon Layered Salad

marinated lobster, hearts of palm, honeydew & cantaloupe, mango, avocado sliced thin with tarragon vinaigrette

### Beef Tar Tar or Salmon Tar Tar

tender finely diced pieces of beef, chopped capers, gherkins, parsley, worchestershire, s & p topped with a quail egg, served with russet potato chips

finely diced pieces of organic salmon, apple, tarragon, dill, pine nuts, lemon zest, touch of tamari served with rice crisp

### Bufala Mozzarella & Prosciutto

shaved green melon, salsa verde, pristine olive oil, Maldon salt

### Chopped Cauliflower & Zucchini Salad (vegan)

sweet potato coconut puree, kale, cucumber, tahini, herbs

### Beet Carpaccio (vegan without cheese)

thinly sliced red, gold and yellow beet, pine nuts, confit tomato, lightly shredded parmesan, basil salsa verde

(palette cleansers)

### Market Greens

Frisse, radicchio, treviso, dill, parsley, tarragon, fennel fronds, gooseberries

### Sea Buckthorn Sorbet /Mint & Lime Sorbet

Grapefruit w/ chilies and salt

### PASTA

#### Agnolotti

fresh made pasta, stuffed with butternut squash & apple , parmigiano reggiano, black pepper

#### Ricotta Gnocchi

pomodoro, lemon zest, crispy sage

## **PASTA CONT'D**

### **Watercress & Pea Ravioli**

basil cream sauce, almonds, brown butter

### **Wild Mushroom Risotto**

parmesan, basil, wild mushroom blend

### **Beet Risotto**

red beets, parmesan, creamy risotto, shaved asparagus

## **ENTREE**

### **Pistachio Crusted Rack of Lamb**

can be paired with any of the pasta options (**pairs well with gnocchi**)

OR

blistered green beans & romesco and potato pave finished with lamb jus reduction

### **Black Cod**

ginger miso wild rice, braised bok choy, spring peas, wasabi cream

### **Rainbow Trout/Sea Bass**

( **pairs well with beet risotto**)

OR

corn & fava bean succotash finished with coconut beurre blanc

### **Seared Halibut**

yellow confit tomatoes, toasted herbed chick peas, wilted seasonal greens

### **Beef Tenderloin / Wagyu**

(**pairs well with mushroom risotto**)

served medium rare, black garlic butter, cauliflower steak, herb salad, beef jus

### **Lemon Roasted Chicken**

crispy spinach, marinated mushrooms, rosemary cream sauce

### **Alternative side options:**

frites, potato pave (scalloped potatoes), marinated mushrooms, blistered green beans & romesco,

## DESSERT

### **Macerated Peach Beignets**

rosemary custard, butterscotch, peaches

### **Lemon Pot Du Creme**

raspberry dust, pavlova, berry coulis

### **Rustic Erchie Tiramisu**

homemade lady fingers, mascarpone mousse, cocoa, espresso

### **Milk & Cookies**

chocolate ganache & chocolate mousse, cookie crumble, homemade vanilla ice cream, sheldon creek milk "foam"

### **Double Chocolate S'mores**

brownie, warm chocolate pudding, chantilly cream, graham cracker crumble, torched marshmallow

### **German Chocolate Cakelets**

served warm, salted caramel, maldon sal, fresh raspberries

### **White Chocolate Cheesecake**

passionfruit caramel, white chocolate pearls, dehydrated raspberries

**PREMIUM PLATED DINNERS  
SPRING 2017**

**SPRING SOUP**

Cream of Chevril , Fennel & Wild Leek, Cherry Tomato and Marigold , Corn Chowder & Chantrelle, Watercress & Zucchini beautiful garnish (chive oil, reddish sprouts, crema, brown butter etc)

**Grilled Sourdough, Smashed Spring Peas**

w/ burrata and pea shoots, pristine olive oil and maldon salt

**Chopped Cauliflower & Zucchini Salad (vegan)**

sweet potato puree, kale, cucumber, tahini, herbs

**Beet Carpaccio (vegan without cheese)**

thinly sliced red, gold and yellow beet, pine nuts, confit tomato, lightly shredded parmesan, basil salsa verde

**Seared Digby Scallop**

coconut beurre blanc, grilled corn succotash

**Palette Cleanser**

**Market Greens**

Frisse, arugula, dill, parsley, tarragon, gooseberries

**Grapefruit**

w/ chilies and salt

**PASTA**

(can be a course)

**Cacio E Pepe**

fresh spaghetti, parmigiano reggiano, black pepper

**Ricotta Gnocchi**

pomodoro, lemon zest, crispy sage

**Wild Mushroom Risotto**

parmesan, basil, wild mushroom blend

**Beet Risotto**

red beets, parmesan, creamy risotto, shaved asparagus