

# Spring



## Hors D'oeuvres

### **Bite Size Caesar Salad**

*white anchovy and crouton in parmesan frico*

### **Oil Poached Salmon**

*crispy potato, crème fraiche and chive oil*

### **Piquillo Crab Relleno**

*smoked paprika, cilantro and jalapeno*

### **Shrimp and Bacon Poppers**

*spicy chipotle aioli*

### **Chilled Asparagus Soup**

*shiitake and crème fraiche*

### **Spring Vegetable Frittata Bites**

### **Filet Brochette**

*portobello, roasted cherry tomato and baby arugula*

### **Orange Miso Scallops**

*shaved asparagus and white truffle infusion*

### **Grilled Brioche and Fontina**

*white truffle butter with tomato bisque sauce*

### **Thai Peanut Chicken Cannoli**

*daikon radish and chive*

### **Mushroom Pâté**

*pumpnickel sage points and fried sage leaf*

## Pasta and Grain

### **Spring Blossom Cavatappi**

*grilled ramps, fresh peas, asparagus and wild mushrooms*

### **Conchiglie Fava**

*fresh shucked fava beans, jersey corn, red pepper and aged red wine vinegar-fresh mint vinaigrette*

### **Mediterranean Farro Salad**

*seasonal vegetables with cinnamon, coriander and cumin*

### **Farfalle and Broccoli**

*shredded radicchio, cherry tomato and arugula pesto*

### **Red Wine Pasta**

*sauté broccoli, diced tomato, garlic and olive oil*

## Entrees

### **Grilled Garlic Pesto Hangar Steak**

*caramelized cioppolini onion and roasted tomato*

### **Blueberry Chimichurri Pork Medallions**

*spicy plantain chips*

### **Moroccan Spiced Chicken**

*toasted spices with cucumber-yogurt sauce*

### **Chile Coconut Chicken**

*green onion, peanuts, red chile paste and black sesame*

### **Swedish Style Braised Lamb**

*red wine, espresso and cardamom*

### **Pan Seared Black Sea Bass**

*julienne of spring vegetables with ginger nage*

### **Fennel and Black Pepper Crusted Salmon**

*spiced tomato and coriander sauce*

## Sides and Salads

### **Salad of Baby Field Greens**

*arugula, strawberries, toasted almonds and goat cheese with strawberry-balsamic vinaigrette*

### **Edamame, Sweet Pea and Sugar Snap Pea Salad**

*tarragon and red wine-dijon vinaigrette*

### **Baby Beet and Green Bean Salad**

*goat cheese and sherry mustard dressing*

### **Broccoli and Roasted Tomato Gratin**

*fresh mozzarella, rosemary and thyme*

### **Roasted Red Bliss Potato and Spring Pea**

*fresh herbs and mustard vinaigrette*

### **Sauté Broccoli Rabe**

*braised belgian endive, red pepper and caramelized onion*

### **Red Cabbage Slaw**

*marinated mushrooms, baby spinach, basil and white balsamic vinaigrette*