



# Spring Menu

## HORS D'OEUVRES

- Lemongrass Salmon Skewers**  
*toasted seaweed, white sesame, soy-caramel*
- Thai Peanut Chicken Cannoli**  
*daikon radish, chive*
- Piquillo Crab Relleno**  
*smoked paprika, cilantro, jalapeno*
- Filet Mignon Brochette**  
*portobello, roasted cherry tomato, baby arugula*
- Spinach and Tofu Napoleons**  
*pickled baby ginger, red miso emulsion*
- Grilled Brioche and Fontina**  
*white truffle butter, tomato bisque*
- Shrimp and Bacon Poppers**  
*spicy chipotle aioli*
- Chilled Asparagus Soup**  
*shiitake, crème fraiche*
- Spring Vegetable Bites**
- Bite Size Caesar Salad**  
*white anchovy, crouton, parmesan frico*
- Orange Miso Scallops**  
*shaved asparagus, white truffle infusion*

## PASTA AND GRAIN

- Spring Blossom Cavatappi**  
*spring ramps, fresh pea, wild mushroom, sage cream sauce*
- Conchiglie Fava**  
*fresh shucked fava beans, jersey corn, red pepper, aged red wine vinegar-fresh mint vinaigrette*
- Harvest Farro Salad**  
*spring vegetables, grilled onion, toasted spices*
- Farfalle and Asparagus**  
*radicchio chiffonade, cherry tomato, lemon zest*
- Red Wine Pasta**  
*sauté broccoli, diced tomato, garlic, olive oil*

## ENTREES

- Lime and Sea Salt Grilled Skirt Steak**  
*tomatillo salsa, crispy plantains*
- Chocolate and Chili Braised Beef Tender**  
*caramelized carrots, green bean*
- Moroccan Spiced Chicken**  
*toasted spices, cucumber-yogurt sauce*
- Red Chile Coconut Chicken**  
*green onion, toasted peanuts, black sesame*
- Slow Braised Pork and Manila Clam Cioppino**  
*basil-anchovy pesto, tomato concasse, white wine*
- 5 Spice Monkfish**  
*shiitake mushroom, pickled baby carrot, dark soy-ginger broth*
- Fennel and Black Pepper Crusted Salmon**  
*spiced tomato-coriander sauce*

## SIDES AND SALADS

- Three Pea Sauté**  
*sugar snap pea, snow pea, fresh pea, ginger, sesame*
- Baby Beet and Green Bean Salad**  
*sweet shallot, goat cheese, sherry mustard dressing*
- Jicama and Sunchoke Salad**  
*mustard greens, watercress, cider-honey mustard*
- Broccoli and Roasted Tomato Gratin**  
*fresh mozzarella, rosemary, thyme*
- Red Cabbage Slaw**  
*marinated mushrooms, baby spinach, basil, white-balsamic vinaigrette*
- Saute Broccolini**  
*sweet braised belgian endive, red pepper, caramelized onion*
- Salad of Baby Field Greens**  
*baby arugula, strawberries, toasted almonds, goat cheese, strawberry-balsamic vinaigrette*