



## Spring Tasting Menu

### First Course

#### *Field Greens Salad*

Native Greens, Beets, Orange, Lavender Honey-Lime Vinaigrette, Goat Cheese, Marcona Almonds

#### *Crab Velouté*

Peekytoe Crab, Leeks, Shimeji Mushroom, Carrot Coulis

#### *Foie Gras*

Seared Duck Foie Gras, Mushroom Duxelles, Parmesan Tuille, Balsamic Gastrique

#### *Sea Scallop*

Seared Sea Scallops, White Asparagus, Cauliflower, Hackleback Caviar, Grapefruit Emulsion

#### *Caviar*

Greek Prime Osetra, Potato Blinis, Crispy Potatoes, Smoked Salmon, Crème Fraiche || *forty-five dollar supplement*

### Chef's Course

#### *Duck à l'Orange*

Mouillard Breast, Potato Dauphine, Spring Vegetables, Seville Orange Gastrique || *ten dollar supplement*

### Main Course

#### *Surf and Turf*

Grilled Filet, Butter Poached Lobster, Parsnip Purée, Spring Jardinière, Port Reduction

#### *Atlantic Halibut*

Pan Roasted Loin, Squid Ink Fettucine, Mussels, Parisian Vegetables, Uni Emulsion

#### *Green Circle Chicken*

Roasted Chicken Breast, Forest Mushrooms, Potato Purée, Broccolini, Bercy Sauce

#### *Mushroom Risotto*

Morels, Asparagus, Peas, Parmesan, Lemon

### Dessert

#### *Caramelized Apricot Cheesecake*

Almond Nougatine, Vanilla, Apricot Sorbet

#### *Gianduja Semifreddo*

Chocolate Cake, Brûlée Banana, Hazelnuts

#### *Selection of European Cheese*

with Assorted Accompaniments

**Three Courses** eighty-five dollars

**Chef's Wine Pairing** sixty-five dollars

*Beverage, tax, and gratuity additional*

Executive Chef Justin Owen

Sous Chef Calvin Karparis

*\*Some menu items may be served raw or undercooked or may contain undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have questions about consuming raw or undercooked food*