



**PAN SEARED LOCAL SCALLOPS \***

*Spring pea puree with chiffonade of mint*

**FLASH FRIED CALAMARI**

*Chopped cherry peppers, smoked paprika & zesty verde aioli*

**ASIAN SALAD**

*Mixed greens & nappa cabbage, tossed with sesame vinaigrette topped with crisp vegetables, scallions & peanuts*



**CAJUN BLACKENED SALMON \***

*Served over wild rice pilaf with a shaved fennel, jicama and citrus salad*

**VEAL JOSEPHINE**

*A tender veal cutlet stuffed with prosciutto, spinach, porcini mushrooms, crushed hot pepper, garlic, herbs and feta cheese served with a rich Marsala demi-glace*

**CHICKEN AND FETTUCINE PRIMAVERA**

*All natural chicken sautéed with leeks, artichokes, asparagus, tomatoes, peapods, zucchini and broccoli rabe served in a nest of fettucine with a lemon, caper, garlic and herb butter*



**LEMON MOUSSE WITH LAVENDER**

*Served with crisp almond tuiles*

**MAPLE CRÈME BRULEE \***

*With fresh berries*

**PINEAPPLE AND AMARENA CHERRY CRISP**

*Served with French vanilla ice cream*

**\* GLUTEN FREE**