

Spring Restaurant Week

First

✓ Δ **Potato Leek & Watercress Soup**
Gorgonzola Crostini

Or

Δ **Spring Lamb Cassoulet**
Edamame, Lima & Fava Beans, Pulled Lamb Shoulder, Applewood Bacon,
Fine Herb Breadcrumbs

Or

Crispy Buttermilk Oysters
Cornmeal Crust, Nappa Slaw, Old Bay & Chili Mayonnaise

Or

✓ Δ **Spring Pea Salad**
Pea Tendril, Sugar Snap Peas, Shell Peas, Mint & Lemon Vinaigrette, Shaved Pecorino
Cheese

Entrée

Pan Roasted Statler Chicken Breast
Garlic Scallion Butter, Sauteed Baby Spinach,
Warm Toasted Orzo & Spring Vegetable Salad

Or

Δ **Pan Roasted Salmon**
Lemon & Beetroot Gastrique, Pickled Cucumber Salad,
House Made Farro "Tabbouleh", Tzatziki Sauce

Or

RESTAURANT & BAR

Δ **Char Grilled Flat Iron Steak**
Salt N' Vinegar Roasted Fingerling Potatoes, Baby Arugula,
Grilled Asparagus, Great Hill Blue Cheese Butter

Dessert

✓ **Warm Dark Chocolate Brownie Sundae**
Chocolate Covered Pretzels, Vanilla Ice Cream, Hot Fudge, Whipped Cream

Or

✓ Δ **Waldorf Crème Bruleé**
Madagascar Vanilla Bean Custard, Braeburn Apple Sugar,
Walnut Shortbread, Sliced Grapes

Or

✓ **Grandma Chesley's Strawberry Short Cake**
Fluffy Buttermilk Biscuits, Grand Marnier Macerated Strawberries,
Vanilla Bean Whipped Cream

\$29.95 per person, tax and gratuity not included

✓ Can be made Vegetarian Δ Can be made Gluten Free

*Consuming raw or uncooked fish, meat or egg may increase the risk of food-borne illness