

# SALT

KITCHEN • BAR

## *First Course*

### *Pork Belly Tostada*

Asian BBQ Sauce, Pickled vegetables, Siracha Crème Fraiche

### *Fried East Coast Oysters*

Wakame Slaw, Uni Aioli, Micro Shiso

### *Spring Citrus Salad*

Shaved Fennel, Local Harvest Pea Tendrils, Peruvian Quinoa, Yuzu Vinaigrette

## *Second Course*

### *Pan Seared Bronzino*

Jerusalem Artichokes, Local Rainbow Chard, Orange Segments, Lemon Butter

### *Barolo Braised Short Ribs*

Creamy Grits, Exotic Kale, Roasted Baby Carrots, Gremolata

### *Grilled Misty Knolls Chicken Breast*

Potato Gnocchi, Smoked Ham Hock Broth, Sweet Pea Nage, and Farmer's Truck Vegetables

## *Third Course*

### *Strawberry Mascarpone Tart*

Rhubarb Lychee Coulis, Candied Rhubarb, Strawberry Milk Crunch

### *Chocolate Coconut Curry Cake*

Coconut Curry Mousse, Coconut Cashews, Curry Caramel Sauce