



SEATED MENUS

first course

shaved english cucumber carpaccio

mizuna, curled red & yellow peppers, crisp rice noodles, toasted sesame seeds, wild honey vinaigrette

roasted beet & green apple salad

paula's goat cheese, spiced pecans, baby arugula, pickled ramps, cider vinaigrette

white & green asparagus salad

parmesan, pistachio pistou, belguim endive, chervil, minus 8 vinegar, brioche croutons

warm poached egg & toast salad

honey mustard vinaigrette, crisp smoked bacon, baby greens

roasted saffron chicken "stack" salad

grilled golden pineapple vinaigrette, baby arugula, english peas, shaved parmesan, oven dried cherry tomatoes

roasted stuffed 1015 onion

corn pudding, wilted pea tendrils, ham bone broth

hedgehog mushroom & fava bean tart

comté, tarragon, toasted walnuts, dried cherries, micro greens, balsamic reduction

chilled carrot cumin soup

english pea salad, toasted pumpkin seeds, basil oil

spring vegetable soup

basil pesto, brioche croutons

cream of asparagus soup

morel mushrooms, black peppercorn lavosh



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entrées

panama bay wild white shrimp

stone ground corn grits, tabasco butter, smoked bacon braised swiss chard

pan roasted atlantic salmon

spring onion vinaigrette, black trumpet mushrooms, baby carrots, sugar snap peas, wax beans, harvester green beans, baby red skin potatoes, basil, crispy onion rings

windy meadows organic chicken

tarragon marinate, natural jus, sweet potato purée, wilted spinach & sorrel

niman ranch berkshire pork tibia

rosemary cherry chutney, wild ramp buttered barley, shaved baby artichoke & arugula slaw

braised beef short rib "chicken fried"

chipotle cream gravy, cotija cheese grits, baby green beans

bay leaf marinated colorado rack of lamb

lemon demi glace, parsley mint gremolata, english pea & parmesan risotto



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cheese

cowgirl creamy's red hawk

triple cream, cow's milk, red chili lavosh, local honeycomb

nancy's hudson valley camembert

sheep's milk, blackberry port marmelade, buttery brioche

dessert

honey crema

mascerated blackberries, crispy phyllo, edible flowers

icewine ice cream

strawberry rhubarb compote

saint andré

caramel crunch, white chocolate blueberry tartlette

lemon daquoise

whipped cream, sugared raspberries, white chocolate