



Spring Supper Club Dinner

April 16, 2016

Cocktail

To be announced

Passed Hors D'oeuvres

*Sweet Pea & Pecorino Crostini
Spicy Lamb & Phyllo Tart with Mint Salsa
Artichoke Goat Cheese Fritters
Zucchini & Crab Rolls
Spinach, Artichoke & Foie Gras Dip*

First Course

*Soup & Salad
Cream of Wild Mushroom & Leek
Little Gem Lettuce with Aged Gouda Dressing, Hazelnuts & Currants*

Second Course

*Citrus Cured Salmon Gravolax,
Fingerling Potato, Fava Bean & Artichoke Salad
Horseradish Chive Drizzle*

Third Course

Spaghettini with Shrimp, Asparagus, Crème Fraiche, Lemon, Parsley & Parmesan

Fourth Course

*Duck Two Ways
Duck Leg Confit, Frisee, Walnuts, Grapes & Foie Gras Vinaigrette
Pan Roasted Duck Breast, Cherry & Blood Orange Gastrique,
Caramelized Sun Chokes & Baby Carrots*

Fifth Course

Strawberry & Rhubarb Napoleon, Lemon Curd, Vanilla Cream