



Spring Supper Club Dinner

April 13, 2019

6:30pm / BYOB /80.00

Cocktail

To be announced

Passed Hors D'oeuvres

Lemon Herb Shrimp

Spicy Lamb & Feta Tart with Mint Salsa

Spinach & Gruyere Fritters

Artichoke Parmesan Crostini

Zucchini & Basil Soup Shooter

First Course

Endive & Radicchio Salad,

Hazelnut, Sourdough, Currant & Aged Gouda Granola

Second Course

Beet Cured Salmon Tartar, Avocado, Meyer Lemon,

Sunchoke Chips, Crème Fraiche

Third Course

Homemade Orecchiette, Pancetta, Peas, Asparagus,

Burrata, Shaved Mushrooms, Green Onion & Herb Brodo

Fourth Course

Cast Iron Seared Filet Mignon, Salsa Verde,

Fava Bean & New Potato Hash, Chive Béarnaise

Fifth Course

Strawberry & Rhubarb Napoleon, Lemon Curd, Vanilla Cream