SPRING MENU

HORS D’OEUVRES

STATIONARY

INTERNATIONAL QUESADILLAS STATION

Mexican: a lobster; a smoked chorizo and black bean; an eggplant goat cheese
Italian: a fresh mozzarella, arugula, red peppers; a grilled portobello, taleggio, wilted kale
Greek: a spinach, feta, olives

PASSED

BLT brushetta
Seared salmon nori rolls
Mini crab cakes w. remoulade

DINNER

Local lamb w. an apricot rhubarb chutney
Local halibut w. green garlic salsa verde
Mac & cheese w. a fresh spinach sauce
Roasted organic spring dug parsnips

SALAD

Organic greens w. radishes (5 varieties), pea shoots & champagne mustard vinaigrette
Triple creme croutons

DESSERT

Olive oil cake w. rhubarb angelica sauce, vanilla bean whip cream and fresh local strawberries if available