



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 portabello, 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