



April 25th - May 2nd 2021 \$35.00pp + tax & gratuity

1st Course (choose one)

Seasonal Soup

Seasonal Accompaniment

Roasted Beet Salad gf

*Baby Arugula, Shaved Fennel,
Pickled Rhubarb, Crispy Goat Cheese,
Tarragon, Sherry Vinaigrette*

Organic Field Greens Salad V, gf, df

*Radish, Carrots, Cucumbers, Snow Peas,
Spiced Almonds, White Miso Vinaigrette*

Local Caesar Salad

*Romaine, Shaved Pecorino Romano Cheese,
Herbed Croutons, Lemon-Garlic Dressing*

**All Natural Chicken, Spinach
& Feta Cheese Strudel**

Lemon & Mint Yogurt, Harissa Drizzle

Local Burrata

*Marinated Asparagus, Pickled Pearl Onions,
Basil Oil, Grilled Pretzel Croissant*

2nd Course (choose one)

***Snake River Farm American Kobe Beef Burger**

*Lettuce, Red Onion, Pickle,
Toasted Brioche Bun, Natural-Cut Fries
Choose Two Toppings: American, Cheddar, Swiss,
Blue Cheese, Bacon, Sautéed Onions or Mushrooms*

Roasted Crystal Valley Farm

All Natural Chicken Breast gf

*Creamy Polenta, Roasted Baby Carrots,
Sherry & Shallot Pan Sauce*

Pan Seared Pacific Sea Bass gf

*Celery Root Puree, Sautéed Snow Peas,
Navel Orange Reduction*

Salsa Verde Braised Short Ribs gf, df

*Coconut-Scallion Brown Rice, Sautéed Baby
Bok Choy, Cilantro Oil, Tortilla Crumble*

Artisanal Mushroom Ravioli

*Mushrooms, Asparagus, Spring Peas,
Caramelized Onion, Parmesan Cheese,
Lemon & Tarragon Cream Sauce*

Housemade Potato Gnocchi

*Niegocki Farm Sausage,
Plum Tomato, Spinach, Garlic, & Caper Pan Sauce
Pecorino Romano Cheese*

Crispy Chick Pea Fritters V, gf, df

*Braised Fennel, Grilled Asparagus,
Roasted Baby Carrots, Mushroom Demi-Glace*

Seasonal Vegetarian

Seasonal Accompaniments

3rd Course (choose one)

Warm Flourless Chocolate Cake gf

*Pretzel & Honey Roasted Peanut Crunch,
Peanut Butter Mousse,
Salted Caramel Drizzle, Sweet Cream*

Toasted Almond Cake V, gf, df

*Basil-Macerated Strawberries, Coconut-
Lime Pastry Cream, Apricot Puree*

White Chocolate Cheesecake gf

*Amarena Cherries, Chocolate Crumble,
Dark Chocolate Ganache Drizzle*

Seasonal Sorbet Selection gf, df

Seasonal Gelato Selection

V- vegan dishes gf- dishes prepared without gluten df- dishes prepared without dairy

**consuming undercooked foods increases your risk of food-borne illnesses, especially if you have certain medical conditions*

**please notify your server prior to ordering if anyone in your group has any dietary restrictions or allergies*

*****Please Note There is a 3.5% Processing Charge Added to All Card Purchases*****