



APRIL FEATURE MENU

Spring Harvest

SPRING GREENS

Kale, Arugula and Butter Leaf Lettuce with Mint, Peas, Cucumbers and Heirloom Tomatoes tossed in a Charred Onion Vinaigrette, Topped with Crisp Calabrese.

11

SMOKED SALMON TOAST

House Smoked Salmon, Mascarpone, Radish, Spring Onion, Dill, Avocado, Grapefruit, Baguette Crisps

13

HERB CRUSTED HALIBUT

Fresh Halibut Crusted with Chervil. Served with Pea Sprout Risotto, Grilled Asparagus and Papaya Relish.

28

RACK OF LAMB

Seared and Cooked Medium, Madeira Pan Jus with Chanterelle Mushrooms, New Potato Roesti and Petit Spring Vegetables.

33

STUFFED BONE-IN PORK CHOP

Heirloom Tomato, Spinach and Corn Bread Stuffing, Sun Choke Wild Rice Pilaf and Petit Spring Vegetables.

25

STRAWBERRY PRALINE TART

Fresh Macerated Strawberries Tossed with Cream and Mint

8