



**Spring is here! Our gardens & greenhouses are giving us
fantastic asparagus, greens & fresh aromatic herbs.**

Very exciting!

**It is my greatest wish that you enjoy
what we have prepared for you today.**

Sunday June 9, 2024

Executive Chef Chris Eddy



Late Spring Salad

Beets, burrata cheese, pecans & “wasabi” mustard

Seared Tuna (rare)

Marinated garden asparagus, chorizo & olives

Grilled Octopus

Garlic cream, pickled jalapeno & grilled polenta

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## **Roasted Squab**

**Smoked trumpet mushroom, duxelles & frisee**

## **Hand Made Cappelletti**

**Veal stuffed pasta, mirepoix & parmesan**

## **Hand Made sweet potato Ravioli**

**Tomato & fresh sage**

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Maine Diver Scallop

Sunchoke, bok choy & meyer lemon

Beef Tenderloin

Baby carrots, sweet potato, lardon & natural jus

Farrotto

Garden asparagus & smoked mozzarella

