Starters

Aged Cheddar Corn Bread Muffins
Mixed Herbs, Brown Butter, Local Honey

Garden Salad
Tender Mixed Greens, Grilled Asparagus, Shaved Fennel, Heirloom Carrots, Cherry Tomatoes, Parmesan Croutons, White Balsamic Vinaigrette

Entrées

Grilled Scottish Salmon $38
Lemon Dill Cream

Pan Roasted Duck Breast $36
Fennel Brown Butter Puree

Spring Farfalle Alfredo $32
Organic Spinach, Asparagus, English Peas, Parmesan

Sides

Pan Seared Broccoli
Citrus Pistachio Butter, Chives

Rustic Mashed Potatoes
Buttermilk, Fresh Herbs

Dessert

Carmel Pecan Brownies
Double Chocolate, Cacao Nibs

Raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness