

Spring 2011

Menu

First Course: Appetizer, Soup, or Salad

Fire Roasted Artichoke Soup

drizzled with a cilantro lime crème fraîche and topped with a parmesan crisp

House Smoked Salmon Blini

topped with red onion haché, capers, and a dill crème fraîche

Chilled Dungeness Crab Salad

with champagne marinated asparagus spears and oven-dried

tomatoes in a bib lettuce cup

Nicoise Salad

With seared ahi tuna, avocado, concassé tomatoes, quail eggs, and

nicoise olive tapenade

Second Course: Entrée

Fourteen Day Aged Pork Porterhouse

grilled and glazed with an apricot ginger sauce served with

roasted sweet potato mashed and smoked spinach sauté

Roasted Rack of Lamb

crusted in herbs de provence, goat cheese, and bread crumbs

drizzled with a roasted garlic demi-glaze and served with

potato rosti, baby zucchini, and yellow squash

Maple Leaf Farms Duck Leg Confit

*Topped with a bing cherry gastrique served
with wild mushroom polenta and garlic seared broccoli rabe*

Seafood Risotto

*Assorted fruit de mer of seared scallops, prawns, and mussels
Topped with aged manchego cheese and parisian butternut squash*

3rd Course: Dessert

Strawberry Shortcake

*With strawberry caramel sauce drizzled over a citrus infused
drop biscuit topped with gran marnier chantilly crème*

Lemon Tartlet

Topped with apricot glazed blueberries

Carrot Cake Rounds

with rum raisins and spiced cream cheese frosting

Chocolate Espresso Crème Brulé

with valrhona guanaja