RAW BAR

Shrimp Cocktail $3 per piece
PEI Oysters 6 for $20

STARTER
choose one

Farm Green Salad
Sherry vinaigrette, finback cheese, fennel, toasted seeds

Roasted Carrot and Parsnip Salad
Salsa macha, lime crema, mint, toasted seeds

Marinated Crab Tostada
Yuzu koshu cream cheese, sweet chili sauce

Hamachi Crudo
Pear agua Chile, sesame brittle, pickled pear, jalapeno

Halushki 'Dumpling'
Ukrainian style pasta, mushrooms, duck bacon, finback

Foie Gras Mousse
Pistachio-almond spread, yuzu gelee, toast, butter crumb

FRUIT & NUTS MENU
 receptions, special events, private parties

ENTRÉE
choose one

Ham
onion&gruyere crepe, english peas, mustard vinaigrette

Lobster and Crab Cake Benedict
poached egg, brioche, sauce charon

Painted Hills New York Strip
new potatoes, black garlic crema, green onion, beef jus

Spring Lamb Duo
Loin, braised shank ragout, eggplant stew, yogurt, olive relish

Mahi Mahi
Lemon coconut brodo, orzo, herbs, root vegetables

Ricotta Gnocchi
Marinara, whipped ricotta, basil, garlic bread crumb

Mushroom 'Fettucine'
Artichoke, sundried tomatoes, olive tapenade, almond

DESSERT
choose one

Chocolate Cake
malted milk chocolate anglaise, chocolate crispy pearls

Carrot Cake
cream cheese frosting, orange, cardamom

Lemon Meringue Tart
lemon curd, fresh citrus, pistachios

Pavlova
strawberry jam, rhubarb ribbons, chantilly cream

Three Course Prix Fixe

$65 for adults | $30 for children