

# SAMPLE MENU

## SPRING

### STARTERS & SIDES

ESCAROLE & BEANS *Chili Butter, Toasted Crumbs*

ASPARAGUS *Spring Garlic Tapenade, Cured Duck Yolk*

CAULIFLOWER BAGNA CAUDA *Crisp Potato, Anchovy, Pickled Onion, Parsley*

TUNA CARPACCIO *Fried Potato, Cornichon, Red Onion, Lemon Aioli*

CARROTS *Roasted & Glazed, Mint, Sesame Seeds*

MUSHROOMS *Hazelnuts, Parsnips, Blue Cheese*

BRUSSELS *Lime Vinaigrette, Chili*

WHEATBERRIES *Roasted Cauliflower, Lemon*

### ENTREES

POTATO STUFFED TOASTED RYE PASTA *Braised Beef Shortrib Sugo, Arethusa Tapping Reeve, Pea Greens*

SPRING NETTLE MALLOREDDUS *Chicken Sausage, Spring Garlic, Chicken Jus, Chicken Skin Gremolata*

FUSILLI *Maine Crab Ragu, Orange Blossom Water, Chili Tarragon*

SPAGHETTI *Scallops, Sea Urchin Butter, Bottarga, Pimenton Bread Crumbs*

SCALLOPS *Pea Shoot & Walnut Pesto, Risotto, Fennel*

BEET MALLOREDUS *Kale, Horseradish, Foie Butter, Seared Foie Gras*

LAMB NECK TAGLIATELLI *Toasted Grain Pasta, Ramps, Sugar Snap Peas*

BRAISED BEEF *Potato Torta, English Peas, Juniper Reduction*

*composition may change with seasonality of ingredients*

