

# SPRING MENU

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## APPETIZERS

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### BLUEFIN CRAB CAKES

Bluefin Crab Cakes Paired with a Pineapple Chutney Aioli

### SCALLION AND POTATO PANCAKE

Yukon Gold Potato Pancake with Our Greenhouse Scallions  
Dressed with Chive Crème Fraîche.

### VEGETABLE POTSTICKERS

Homemade Steamed Dumplings Presented with Ponzu Dip &  
Peanut Sauce

### SOUP DU JOUR

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## *the* SALAD

Mixed Field Greens with Blue Cheese,  
garnished with Toasted Pepitas  
and dressed with an Orange Honey Vinaigrette

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# ENTREES

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### BEEF WELLINGTON

Tenderloin of Beef, Topped with Mushroom  
Duxelle, wrapped in Puff Pastry & Served with  
a Red Wine Demi-Glace

### CHICKEN CORDON BLEU

Breast of Chicken rolled with Swiss Cheese & Local  
Smoked Ham, Breaded and Pan-Fried

### VEGETABLE NAPOLEAN

Layers of Fresh Garden Vegetables and cheese  
Farro Wheat and Roasted Vegetable Sauce.

### FILET OF SALMON

Horseradish Crusted Filet of Salmon with  
Israeli Couscous & Cucumber Salad

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## DESSERTS

fresh made pastries, pies & confections created daily