

Spring Menu

Appetizers

Ricotta Toasts- Herbed Lemon ricotta, cucumber bruschetta, balsamic glaze, house crostini.

Smoked Salmon Pate- Cream cheese, capers, red onion, sundried tomato, pickled celery.

Salads

Spring Salad- Snap peas, asparagus, scallions, baby spinach, quinoa, chopped egg and tarragon vinaigrette.

Mixed greens- Croutons, toasted walnuts, blue cheese crumbles, oven-cured cherry tomato, shaved red onion, truffle-honey vinaigrette.

Mains

Pan-seared Chicken breast- Covered in pecorino mornay sauce, melted leeks, and sauteed mushrooms.

Grilled Swordfish- Served with charred spring onion salsa verde

Sides

Blistered Shishito Peppers- tossed with arugula pesto and toasted pine nuts

Roasted Carrots- Tossed with fresh dill oil and pecorino cheese.