

## *Spring Tasting Menu*

*April 11, 2024*

*Halibut with Quinoa, Artichoke Hearts, Cherry Tomatoes,  
Fennel, Dill and Lemon, Caper Vinaigrette*

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*Asparagus and Ramp Risotto with Thyme and Parmesan Reggiano*

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*Grilled Lamb Loin with Fingerling Potatoes, Fiddleheads,  
Oyster Mushrooms and Rosemary Jus\**

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*Assorted Cheeses with Strawberries and Candied Pecans – add 15.*

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*Lemon Cheesecake with Lemon Curd and Strawberries*

*\$77. per person*

## *Small Plates*

*Local Oysters on the Half Shell with Lime, Ginger Vinaigrette\* 24.*

*Sweet Onion Tart with Hazelnut Butter and Sunchoke Chips 16.*

*Saleh's Calamari with Parsley Salad, Fried Capers and Aioli\* 18.*

*House Made Fettuccini with Parma Ham, Cherry Tomatoes, Basil and Onion Soubise 18.*

*Strawberry and Cucumber Salad with Feta, Pecans, Pickled Onion and Champagne Vinaigrette 15.*

*Organic Field Greens with Herbed Goat Cheese Crostini and Sherry Vinaigrette 11.*

*Asparagus and Ramp Risotto with Thyme and Parmesan Reggiano 17.*

*Carrot Soup with Chives and Pumpkin Seed Oil 11.*

## *Big Plates*

*Local Halibut with Turnips, Beets, Spring Onions, Baby Bok Choy and Strawberry Vinaigrette 49.*

*Steelhead with White Beans, Snap Peas, Tomatoes, Artichokes and Lemon, Caper Vinaigrette 47.*

*Free Range Chicken Breast with Fingerlings, Peppers, Rainbow Carrots and Balsamic Jus 38.*

*Duck Confit with Sunchoke, Ruby Chard, Cauliflower, Rhubarb Chutney and Five Spice Jus 46.*

*Braised Beef Short Ribs with Green Onion Spaetzle, Rapini, Oyster Mushrooms and Red Wine Jus 47.*

*Kobe Hanger Steak with Parsnip Puree, Spring Onions, Grilled Asparagus and Horseradish Jus\* 49.*

*Assorted Cheeses with Strawberries and Candied Pecans 15.*

*\*Contains raw or undercooked items that may increase your risk of food borne illness*