



# SPRING MENU

## HORS D'OEUVRES

DEVILED QUAIL EGGS \$35  
plain- Addition Smoked Trout Roe  
(6 pcs) (GF, DF, NF)

SMOKED TROUT ROE \$15  
accompaniment for Deviled Quail Eggs  
(1 oz tin)

VERMONT GOAT CHEESE & STRAWBERRY TARTLETS \$30  
local strawberry jam, white balsamic, basil  
(3 pieces) (VG, NF, contains dairy, gluten)

## SALADS

BURRATA & STRAWBERRY JAM SALAD \$38  
grilled sourdough, micro arugula (VG, contains dairy, gluten)

BABY ARTICHOKE & ASPARAGUS SALAD \$38  
citrus-sherry vinaigrette (VGN, GF, NF)

## SOUPS

FRESH ENGLISH PEA & FENNEL \$25  
creme fraiche, mint oil  
(1 pint/16 oz) (VG, GF, NF, contains dairy)



MAIN COURSE

GRILLED COLORADO RACK OF LAMB \$75  
fava beans, spring vegetable, mint chutney (GF, DF, NF)

CHOPPED MAINE LOBSTER & FAVA BEAN SALAD \$65  
cherry tomatoes, avocado, corn, applewood-smoked bacon, creamy lemon dressing (GF, NF, contains dairy)

RAVIOLO AL OUVO \$60  
hidden egg yolk, spinach & ricotta filling, parmesan brown butter sauce (NF, contains dairy, gluten)

SPICY MAINE LOBSTER BLACK INK SPAGHETTI \$65  
Calabrian chili, tomato sauce, cream (NF, contains dairy, gluten)

DESSERT

LOCAL STRAWBERRY & RHUBARB PIE \$25  
vanilla ice cream (VG, NF, contains dairy, gluten)  
(Individual 4" round)

PASSION FRUIT MOUSSE CAKE \$30  
coconut dacquoise, white chocolate, pineapple & kiwi sauce  
(individual serving) (VG, NF, contains dairy, gluten)

DIETARY RESTRICTIONS GUIDE:

- GF - Gluten Free
- DF - Dairy Free
- NF - Nut Free
- VG - Vegetarian
- VGN - Vegan