



APRIL 16<sup>th</sup> – 21<sup>st</sup>

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## FIRST COURSE

truffle & pecorino sacchetti, baby arugula,  
aged balsamic

fresh ricotta and spring pea bruschetta

cream of asparagus soup, garlic crème fraiche

heirloom tomato salad, fresh buratta cheese

## SECOND COURSE

black truffle scallops, truffle cream linguini,  
roasted vegetables

grilled filet mignon, whipped potatoes & asparagus

roasted organic chicken, orzo, spring vegetables

ora king salmon, coconut lime buerre blanc,  
mango salsa

## CHEF'S RECOMMENDATION

8oz filet mignon, whipped potatoes, asparagus  
\$10 CHARGE

## THIRD COURSE

pam sturkey chocolate torte, oatmeal crust

keylime crème brulee, raspberry coulis

fresh peach gelato between butter sugar cookies

