

## *First Course*

### BUCATINI CACIO E PEPE

*MIGNONETTE PEPPER, SHALLOTS AND PARMIGIANO-REGGIANO*

### SPRING ASPARAGUS SALAD

*MEYER LEMON CONFIT, PARMIGIANO-REGGIANO AND SMOKED EGG VINAIGRETTE*

### SUNCHOKE VELOUTÉ

*CHORIZO VINAIGRETTE AND MIZUNA*

### HAMAKUA FARMS HEARTS OF PALM SALAD

*CITRUS PUREE, MACADAMIA NUTS AND PICKLED PINEAPPLE*

### DUCK STRUDEL

*DUCK CONFIT, FRUIT PUREE, DUCK CHICHARRÓN, SPRING ONIONS AND CUCUMBER*

### BUTTER LETTUCE SALAD

*SMOKED BLUE CHEESE, BACON LARDONS, PICKLED RED ONIONS AND SOFT-BOILED EGG*

## *Main Course*

### QUICHE

*LEEKS, GRUYÈRE, BACON AND A MIXED SPRING GREENS SALAD*

30.

### PAIN PERDU

*WHIPPED CREAM, RHUBARB COMPOTE AND MAPLE SYRUP*

31.

### EGGS CHESAPEAKE

*JUMBO LUMP CRAB CAKES, CODDLED EGGS, OLD BAY HOLLANDAISE  
AND A MIXED SPRING GREENS SALAD*

42.

### SHENANDOAH VALLEY BEEF TENDERLOIN

*MILLE-FEUILLE POTATOES, ONION CONFIT AND SUNNY SIDE-UP EGGS*

41.

### SHRIMP & GRITS

*WHITE GRITS, FRIED GREEN TOMATOES AND ROASTED GULF SHRIMP*

32.

### NORWEGIAN SALMON

*BUTTER POACHED, HORSERADISH CREAM, RAINBOW BEETS AND GRILLED RADICCHIO*

40.

### SCANDINAVIAN HALIBUT

*BABY BOK CHOY, CITRUS SUPRÊME, FENNEL AND BROWN BUTTER HOLLANDAISE*

43.

### COLORADO LAMB CHOP

*ROASTED RACK, PORCHETTA, GARLIC PUREE, BRUSSELS SPROUTS, CHICKPEA PANISSE AND HARISSA*

52.

### MAPLE GLAZED HAM

*PEARL ONION CONFIT, GLAZED CARROTS, PEA PUREE AND MÂCHE*

36.