

## **3 Course Chef's Tasting Menu**

**\$54**

### **Fresh Baked Corn Muffins**

#### **Starter**

*Choice Of*

**ROASTED TOMATO-LOBSTER SOUP & PINK SHRIMP**

Braised Potatoes, Fennel, Sweet Peppers, Spiced Sourdough Croutons

**or**

**LOCAL GRAPEFRUIT & BABY BEET SALAD**

FROMAGE BLANC, PISTACHIO CRISP, SPRING LETTUCE, ORANGE BLOSSOM HONEY, AVOCADO

**or**

**GORGONZOLA CHEESE SOUFFLE & RHUBARB ROAST**

CANDIED KUMQUATS, WILD WATERCRESS, MARCONA ALMONDS, FRISÉE, STRAWBERRIES

**or**

**CRISPY BACON & ROASTED TOMATO SALAD**

AVOCADO, CUCUMBER, BUTTERMILK DRESSING, SPICED CROUTONS

#### **Entrée**

*Choice Of*

**BELLWETHER FARMS RICOTTA RAVIOLI & SPRING VEGETABLES**

TRUFFLE BUTTER, FENNEL PUREE, PARMESAN REGGIANO, TOMATO JAM

**or**

**MISO ROASTED BLACK COD & MUSHROOM FRIED RICE**

GAI LAN STIR FRY, GINGER-SOY GLAZE, SCALLIONS

**or**

**VEAL SCHNITZEL & UP EGG**

ONION-POTATO PUREE, BROCCOLINI, CHERRY TOMATOES, BÉARNAISE

**or**

**GRILLED FLAT IRON STEAK & BABY POTATO ROAST**

BACON LARDONS, BLEU CHEESE, FOREST MUSHROOMS, ASPARAGUS

*\*STEAK WILL BE SERVED MEDIUM RARE-MEDIUM*

#### **Dessert**

*Choice Of*

**CHOCOLATE LAYER CAKE**

BUTTERSCOTCH ANGLAISE, CARAMEL CORN

**or**

**VANILLA BEAN TAPIOCA**

LEMON CURD, STRAWBERRIES, ALMOND CRUNCH