

# SAMPLE SPRING MENU

## STARTERS

**Grilled Sea Scallops** wrapped in prosciutto, balsamic maple dijon glaze, nectarine and tomato jam, Aleppo, Chèvre, and mint

#### PLATED SALAD

**Summer Salad** strawberries, organic greens, spicy candied pecans, goat cheese, strawberry white balsamic vinaigrette

## DINNER

Potato-crusted Chicken Cutlets rhubarb ginger compote

Copper River Salmon dill crema

Grilled Lamb Chops rosemary, garlic, Dijon, island Italian plum chutney

Farrow Pilaf caramelized sweet onions and Italian parsley

Mimosa style Asparagus grainy mustard, extra virgin olive oil, shallot vinaigrette, chopped eggs

### **DESSERT**

Bittersweet Italian Chocolate Budino whipped cream and chocolate shavings