



STARTERS

PURPLE DUO

gorgonzola stuffed dates, crispy prosciutto, pine nuts, aged balsamic, and two-bite baked brie, grape jam, house made crackers

BEETROOT TARTARE (V)

nori chip, coconut-avocado lime cream, tahini sauce, toasted sesame seeds, spring green onion, red chili oil

ROASTED HARISSA CARROTS

whipped feta, toasted seeds, cilantro, allepo honey

MAINS

ROASTED BUTTERMILK CHICKEN

charred spring vegetables, ramp soubis

SEARED SOLE

spring pea risotto, lemon preserves, portuguese sausage, pea shoots, red chili oil

GRILLED KING OYSTER MUSHROOM (V)

asparagus, dijon-brandy cream sauce, crispy fingerling potato, fine herbs

SWEETS

CHOCOLATE ALMOND TORTE (V)

fig, coconut, port blueberry reduction, sweet cream

CARROT CAKE

pineapple, walnut, cream cheese, crispy carrots

^{*}According to the health department, raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. **While we offer gluten-free options, we are not a gluten free kitchen.