

First Course

SALADS

Muscat Poached Apricots & Golden Raisin Salad
*Barley, Pomegranate, Pistachio, Rocket Greens,
Citrus-Tamarind Vinaigrette*

Shaved Crudit  Salad
*Endive Leaves, Radishes, Pumpernickel Crostini, Hummus,
Dill, Spring Micro Salad, Cumin Oil, Lemon Vinaigrette*

Grilled Radicchio & Belgium Endive
*Strawberries, Haricot Vert, Snow Peas, Orange-Hazelnut
Vinaigrette*

Hawaiian Style Caprese
*Heirloom Tomatoes, Pineapple Carpaccio, Sea Beans,
Togarashi Tossed Mozzarella, Ginger-Soy Dressing*

Hydro Bibb Lettuce Salad
*Artichoke Leaves, Shaved Candy Cane Beets, Grilled
Ricotta, Kumquat Vinaigrette*

Tuscan Kale Salad
*Wine Poached Nectarines, Carrot Top Pesto, Chubby
Carrots, Piment Espelette Vinaigrette, Marcona Almonds*

Watermelon & Confit of Tomato Salad
*Roasted Pistachios, Anise Hyssop, Arugula Powder,
Saba, EVOO Dust*

Beet & Horseradish Cured Salmon
*Fennel, Shaved Pearl Onions, Citrus Roasted Baby Beets,
Baby Mizuna, Mustard Poppy Vinaigrette*

Tuna Nicoise
*Purple Fingerling Potato, Spring Peas, Egg Yolk Powder,
EVOO, Lambs Tongue, Miso Sesame Dressing*

APPETIZERS

Grilled Shrimp Escabeche
*Avocado Terrines, Spring Peas, Rendered Bacon Lardon
(additional fee)*

Seared Scallop
*Corn Puree, Raw Beet Slaw, Baby Arugula, Cabernet
Gastrique (additional fee)*

Snapper Ceviche
*Pineapple Carpaccio, Living Lettuces, Macadamia Nut
Crunch, Sesame Lavash, Avocado, Coconut Habanero
Vinaigrette (additional fee)*

SOUPS

Yellow Tomato & Ginger Gazpacho
Pickled Cucumber Relish, Baby Blood Beet Salad

Watercress-Spring Pea
Shaved Radishes, Red Sorrel

White Peach Coriander
Spiced Pistachio, Burgundy Gastrique

Roasted Corn Bisque
Dungeness Crab, Smoked Paprika