



SPRING MENU

SALADS

CRUNCHY FENNEL

Roasted pumpkin seeds, dijon dressing.

GRILLED ASPARAGUS

Crispy pancetta, shaved manchego, garlic and white wine vinaigrette.

POACHED CHICKEN

Spring onions, butter lettuce, lemon dressing.

SIDES

Quinoa and goat cheese stuffed zucchini flowers.

Spring pea and wild rice pilaf.

Lemon garlic grilled artichokes.

ENTREES

GRILLED BEEF

Honey adobo glaze, polenta croquette and grilled avocado salad.

BROILED SALMON

Miso glaze and sesame salt with sautéed snake beans.

MUSHROOM RAGOUT

Spring peas, peppers and parmesan risotto.

CHICKEN BREAST

Asparagus mousse, red pepper pesto and potato gnocchi.