

PRIVATE DINING MENU

Green Asparagus Salad with a Soft Boiled Egg and Gribiche Sauce

Snow Pea Salad with Burrata and Baby Carrots

Baby Lettuce Salad with Avocado, Celery and Mint Dressing

Marinated Prawns with Romanesco and Toasted Pistachio Vinaigrette

Tuna Tartare with Green Tomato Relish, Cucumber and Borage

Seasonal Foie Gras Tart 15 additional

White Asparagus Soup with Black Truffle Agnolotti and Chives

Morel Mushroom and Spring Vegetable Fricassee over Anson Mills Polenta

Three-Course

Select one first course

Four-Course

Select one first course and one second course

Add a choice 20 additional

Maximum of two choices per course

Lobster Risotto with Pickled Ramps and Meyer Lemon Butter 15 additional

Seared Scallops with Fava Bean Cassoulet and Minestrone Sauce

Comté Crusted Sea Bass with English Peas and Romaine Lettuce

Roasted Salmon with Baby Leeks and Rissoler New Potatoes

Roasted Heirloom Chicken with Confit Belgian Endive and Basil

Berkshire Pork Tenderloin with Caramelized Apples and Swiss Chard

Roasted Beef Tenderloin with Potato Purée, Asparagus and Mustard Sauce

Slow Cooked Lamb Saddle with Gnocchi, Chickpeas and Sheep's Milk Yogurt

Select Two Entrée Choices

Passionfruit Floating Island with Coconut Anglaise and Mango Sorbet

Rhubarb Tart with Pink Peppercorn Sable and Lemon Ricotta Sorbet

Madagascar Milk Chocolate Mousse with Frozen Banana Custard

Red Velvet Rolled Cake with Cream Cheese Chantilly and Yuzu Sorrel Sorbet

Spiced Pineapple Compote with Muscat Jelly and Elderflower Lychee Sorbet

Trio of Milk Chocolate Mousse, Crème Fraîche Cheesecake and Ice Cream

Custom Cake with Seasonal Ice Cream

Select One Dessert

Add a choice 20 additional

For the table

Molten Chocolate Doughnut Holes 5 additional

Fresh Baked Madeleine 4 additional