

First Course

Choice Of

Artichoke Soup / Meyer Lemon Relish / Porcini

BLT Salad / Gem Lettuce / Maple Smoked Bacon /
Tomatoes / PT. Reyes Blue Cheese

Second Course

Choice Of

Cassoulet of Spring Vegetables / Smoked Ricotta /
Sweet Onion

Buttermilk Fried Chicken / Jalapeno Corn Bread /
Lacinato Kale / Mac & Cheese

Dessert

Choice Of

Lemon Parfait / Fresh Berries / Mint Jus

Dark Chocolate Pot De Crème / Crème Fraiche

Chef Thomas Weibull

Local / Seasonal / Sustainable

For your convenience, a 20% Service Charge is added to parties of 6 or more