



A SPRING DINNER CELEBRATION



Passed Hors d'Oeuvres

Morel & Wild Mushroom Arancini
Mustard Aioli

Duck Confit Crêpes
Hoisin Scallion Glazed

Shrimp Brochettes
Castelvetrano Olive, Lemon Zest

Spring Pea Crostini
Crispy Prosciutto, Honey, Whipped Ricotta

... PLEASE BE SEATED ...
the plate served dinner

first course

Strawberry & Honey Roasted Rhubarb Salad
Baby Spinach, Toasted Walnuts, Chèvre, White Balsamic Vinaigrette

main course entree selections

French Mustard Chicken

Pan Seared Amish Chicken, Creamy Polenta, Sautéed Mushrooms, Dijon Stock Reduction

or

Braised Beef Short Rib

Red Wine Braised Short Rib, Garlic Mashed Potatoes, Caramelized Leeks, Roasted Root Vegetables

or

Mushroom Bourguignon

Pearl Onion, Polenta (vegan/vegetarian)

... DESSERT TABLE ...

Chocolate Almond Tarts

Toasted Marshmallow, Graham Cracker Crust

Lemon Ricotta Cakes

Elderflower Glaze

Coffee Cardamom Crème Brûlée

Petite Crème Brûlées