



A LA CARTE

CHILLED SNOW CRAB CLAWS	half dozen with mustard sauce \$30
OYSTERS ON THE HALF SHELL	half dozen with champagne mignonette, lemon \$21
SMOKED SALMON	crème fraîche, capers, chives, crumbled egg yolk, grilled baguette \$19

FIRST

GODFREY’S FARM ASPARAGUS SOUP	brioche croutons, crème fraîche
LITTLE GEM HOUSE SALAD	tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette
MESCLUN GREENS SALAD	reggiano, red wine vinaigrette
WILD BURGUNDY SNAILS	garlic herb butter

SECOND

GRILLED BRANZINO	broccolini, golden raisins, capers, pistachio & arugula pesto
JUMBO LUMP CRAB OMELETTE	local asparagus, sauce béarnaise
GNOCCHI	beech & oyster mushrooms, goat cheese fonduta, parmesan
GRILLED BAVETTE STEAK	godfrey’s farm asparagas, pommes persillade, sauce béarnaise <i>substitute beef tenderloin (\$20 supplement)</i>

DESSERT

STRAWBERRY FRASIER TORTE	strawberry couli, local strawberries, vanilla chiffon genoise
PRALINE OPERA TORTE	hazelnut dark chocolate ganache, coffee french buttercream, almond praline
VANILLA CREME CARAMEL	local raspberries, caramel lace tuile