

## Appetizers

### **White Gazpacho “Ajo Blanco”**

Almond / Garlic / Sourdough / Verjus / Hammond Dairy Yogurt

### **Local Asparagus and Beet Salad**

Mizuna / Pickled Quail Egg / Tarragon / Mustard Vinaigrette

## Entrees

### **Almond Crusted Soft Shell Crab**

Petit Pois a la Francaise / Spring Onion / Guanciale /  
English Pea / Romaine Lettuce Emulsion

### **Spaghetti alla Chitarra**

Fava Bean-Ramp Pesto / Asparagus / House-Made Ricotta / Sourdough

## Desserts

### **Frozen Pink Peppercorn Mousse**

Pineapple / Kiwi / Coconut / Mint

### **Cinnamon Walnut Torte**

Banana / Bittersweet Chocolate / Malted Barley Ice Cream

**\$29**

Executive Chef Jeremy Bearman

Executive Pastry Chef James Distefano

Available Monday - Friday, 12:00pm - 3:00pm