

EASTER in COAST
SAMPLE MENU

CHILLED PEA PANNA COTTA

rhubarb, hazelnut, meyer lemon

Schramsberg, Brut, Rosé, North Coast, CA, USA, 2016

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SMOKED CHICKEN RAVIOLI

buckwheat, baby carrot, spring garlic

Bruno Giacosa, Arneis, Langhe, Piedmont, Italy, 2017

OR

PEEKYTOE CRAB SALAD

fennel, strawberry, watermelon radish

Comte Lafond, Sancerre, Loire Valley, France, 2017

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OLIVE OIL POACHED WHITE FISH

romesco, asperagus, puffed black rice

Setzer, Gruner Veltliner Die Lage, Weinvertel, 2014

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ROYALTON FARM LAMB TASTING

loin, braised neck, fava beans, garlic yogurt, morels

Orin Swift, 8 Years in the Desert, Zinfandel, California, USA, 2017

OR

ROYALTON FARMS WAGYU BEEF DUO

white asparagus, spring onion, ramp bearnaise

Château Phélan-Ségur, ' La Croix Bonis Saint-Estèphe, Bordeaux, France, 2015

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CREAM CHEESE MOUSSE

Spice cake, cara cara orange, carrot

Inniskillin, Cabernet Franc, Ice Wine, Niagara-on-the-Lake, Canada, 2014