**Soups**

**Creamy Asparagus Crab**

**Truffle Relish**

**Chilled Watermelon and Cantaloupe**

**Crumbled Feta, Chives**

**Saffron Corn**

**Appetizers**

**Wild Mushroom Ravioli**

**Sorrel-Asparagus Sauce,
Mascarpone Cheese**

**Grilled Bruschetta**

**Grilled Baguette, Zucchini, Grape
Tomatoes, Basil, Imported Goat
Cheese, Lemon Garlic Aioli**

**Pepper Crusted Tuna Pizza**

**Wasabi-Lime Mayo,
Pickled Jalapeno & Shallots**

**Entrees**

**Carolina Rainbow Trout**

**Jumbo Lump Crabmeat, Tasso & Leek
Ragout, Fried Green Tomatoes,
Remoulade Sauce & Mashed Potatoes**

**Pan Seared Veal Loin**

**Rhubarb Preserve & Cheese
Sandwich, Cherry Thyme Jus,
Crispy Sweetbreads,
Asparagus & Pearl Onions**

**Grilled Lamb Loin**

**Ratatouille Risotto with Merguez
Sausage, Crispy Onions, Basil
Lamb Jus & Saffron Aioli**

**Bucatini Pasta**

**Morel Mushrooms, English Peas,
Asparagus & Tarragon,
Truffle Oil & Frizzled Leeks**

**Pan Roasted Organic Salmon**

**Saffron Couscous, Artichokes,
Onions, Broccoli Rabe,
Kalamata Olive Vinaigrette & Tomato Jam**

**Wild Mushroom Risotto**

**Spring Garlic Puree,
Toasted Pine Nuts & Parmesan Broth**

**Deserts**

**Vanilla Bundt Cake
Coconut Cream & Butterscotch Glaze**

**Apple Cheesecake Tart
Crumb topping**

# Coffee Creme Brulee