A M S L   Dinner

Tuesday, May 10, 2016

Starters
Caramelized Onion - Sweet Potato Soup  
with Goat Cheese Fritter, Chervil, Chives and Za'atar

Greenhouse Lettuce with Pete’s Sweet Pickles, Grated Carrots,  
Crisp Bread, Red Onion, Goats’ Milk Feta and Buttermilk Dressing

Mains
Garlic and Parsley Studded Beef Tenderloin with Sweet Onions,  
Carrots, Sour Cream Whipped Potatoes and Orange Béarnaise

Herbed Marinated Baked Haddock with Wild Spring Onion Risotto,  
Fiddlehead Ferns and Lemon Butter

Harissa Braised Root Vegetable Brik with Parsnip – Tahini Purée, Toasted Almonds,  
Marfax Beans, Wild Mustard Greens, Pickled Cauliflower and Mint

Desserts
Apple Crisp with Almond Oat Topping and Salted Caramel Ice Cream

Warm Chocolate Truffle Cake with Toasted Marshmallow Cream

Wines
2011 Chenin Blanc, Tour Grise, Les Amandiers, Le-Puy-Notre Dame, Loire Valley, France

2012 Cabernet Sauvignon, Stonestreet, Alexander Valley, Sonoma County, California

Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.