



MENU

SATURDAY MARCH 14, 2026

STARTERS

pimento cheese dream bites

APPETIZERS

choice of one

SOUP

Carrot ginger bisque with creme freche, fried sage & herb oil

SALAD

Beet hummus quinoa, snap peas, tri-color carrots, Red Seared onions,
lemon-honey-thyme vinaigrette, goat cheese

ENTREES

ESPRESSO RUBBED LAMB SHANK \$63

with sweet potato puree, wilted greens

SPRING SCALLOPS \$65

with smoked pea puree, guanciale, candied carrots, fingerling hash with
caramelized onions

BOURSIN STUFFED AIRLINE CHICKEN \$50

with sweet pea lemon risotto topped with herb oil, brown butter wilted
frisee, watermelon radishes

DESSERTS

Chocolate cremeux
Grapefruit creme brulee
Grapes Devonshire

