

Dinner Menu

FAMILY STYLE | 3 COURSES | \$55 PER PERSON

FIRST COURSE

PROSCIUTTO DI PARMA

aleppo pepper, garlic crostini

DELTA ASPARAGUS (GF)

cow's milk burrata, lemon, tarragon

OLIVE TAPENADE

annadan olive oil, warm baguette



SECOND COURSE

WHOLE ROASTED CHICKEN (GF)

herbs de provence, natural jus

E&H FARM'S MUSHROOMS (GF)

spring garlic, parmigiano regiano

POTATO FONDANTES (GF)

braised yukon gold potatoes



DESSERT COURSE

SPRING BERRY CRISP (GF)

farmstand strawberries, oat streusel