



SPRING

Seated Gala Dinner

Menu

Marketplace Table

East Coast Oysters *with Hard Cider Mignonette*
Cured Grass Fed Meats, Farmstead Cheeses & House Made Pickles

Passed Hors d' Oeuvres

Spring Pea Purée on Crostini *with Shaved Pecorino Rustica*
Steamed Vegetable Dumplings *with Ponzu Dipping Sauce*
Mini Chicken Bánh Mi Sandwiches

First Course

Roasted Local Asparagus
Orange Vinaigrette

Entrée

Roasted *Snow Dance Farm* Chicken
Herb Spätzle & Braised Spring Greens

Vegetarian Option

Wild Mushroom Ragout
Herb Spätzle & Braised Spring Greens

Dessert Buffet

Rhubarb Tartlets
Raspberry Dream Bars
Hibiscus Marshmallows
Chocolate & Caramel Cupcakes *with Pink Salt*
Mini Coconut Cupcakes *with Buttercream & Toasted Coconut*