

MENU NOTES

SPRING GARLIC BAVAROIS

This is my favorite way to have frog legs: classic in flavor profile, contemporary in style. Sautéed with garlic, parsley and a touch of lemon is the usual preparation for frog legs in France. This time of the year, to be able to use spring garlic for the Bavarois and to get the temperature contrast of the warm frog legs and the cold, creamy Bavarois is, to me, like the pleasure of warm bread and cold butter combined.

ASPARAGUS FRICASSÉE

Springtime is not springtime without Asparagus. Bridging the inconsistency of both cold and warm weather, we are doing an Asparagus dish that is both bright in flavor but rich in depth. Confit potatoes and chamomile oil provide the richness for the colder days, while the bright freshness of the Asparagus juice for the broth keeps the dish light enough for the warmer days.

PORGY CRAB IMPERIAL

Crab Imperial, that classic baked crab dish we often find on the Eastern Shore, has been re-worked as a fish course with sea bream and takenoko. Having crab on the Eastern Shore isn't complete without corn on the cob but as corn is not in season yet, we are treating the takenoko to almost mimic the idea of creamed corn.

FOIE GRAS CONFIT

I generally prefer savory preparations of Foie Gras than sweet preparations. As we just received our first delivery of ramps, these wild Spring leeks that stay in season for about a month, we thought the best way to showcase them was in a different rendition of Pommes Sarladaises, a classic French dish pairing potatoes cooked in duck fat with onions.

CUMIN SPICED BABY LAMB

As we are getting in whole lamb from Pennsylvania, it always conjures up images of roasted lamb we experienced in North Africa. Therefore, we went with the flavor profile that would bring us back to our time there: tahini, preserved citrus zest, cumin.

KEY LIME MERINGUE...CAKE

Almost every pastry chef eagerly awaits the arrival of rhubarb in the spring – it's a welcome change from the chocolate and nut-heavy desserts of winter and an early harbinger of the summer fruits to come. I knew I wanted to use rhubarb in the main dessert; as a result, I opted for the fresh, slightly vegetal flavors of shiso, cucumber and granny smith in this course, which nicely bridge the savory and the tart-sweet of rhubarb while evoking the freshness of spring. Lime curd provides the appropriately bright boost to allow the flavors to shine.

MAURITIAN MUSCOVADO WHITE CHOCOLATE

I love chocolate and I couldn't be happier about the recent focus on single origin and gourmet chocolates that are harvested, roasted and processed according to specifications designed to bring out their unique flavor profiles. Much like wine or coffee, the flavor of a chocolate bar is determined by bean varietal, soil, climate and processing methods. I wanted to highlight a single, distinctive chocolate and pair it with garnishes that complement the nuances of its tasting notes. For this dessert, I've chosen Valrhona's Orellys 35%. This white chocolate is made with a muscovado sugar from the island of Mauritius, which gives it a dark beige color and a strong note of anise. I've been "saving" this new chocolate for the arrival of spring's rhubarb, which I love paired with licorice and anise flavors. White chocolate is sweet, so I've balanced it with a touch of chicory and rounded out rhubarb's brightness with vanilla.

— ERIC ZIEBOLD, Chef

— ANNE SPECKER, Pastry Chef