

## MENU NOTES

### PINEAPPLE CARPACCIO

As the winter Blue Tuna season gets into full swing, it naturally coincides with us incorporating more tropical fruit ingredients. We're taking an almost Thai inspiration by curing the Tuna Belly and serving it over the pineapple with a bit of kohlrabi slaw spiced with chili, lemon and a splash of nuoc cham. A bit of sweetness and point of spiciness to cut the fattiness of the tuna.

### POTATO CROQUETTE

Crispy potatoes with salmon is always a classic. As Spring has sprung, we like the temperature contrast between the crispy potato croquette and the cold salmon roe garnished with the first-of-the-season garlic chive vierge.

### SAUTÉED FILET OF BLACK BASS

Spring has officially arrived and so the first of the season asparagus is being paired with the black bass. We're juicing asparagus and emulsifying it with a bit of butter. Then adding sautéed asparagus, along with star anise braised trumpet mushrooms and a chiffonade of Lou Lou Garden Anise hyssop. This time of year, while it's still cool, I love asparagus with a hint of anise. It comes together as one of my favorite sauces to pair with the richness of the black bass.

### LOBSTER & DUMPLINGS

One of the best recipes my mother left me was her buttermilk dumplings. The broiled lobster tail for the inaugural travelling series had a great throwback flavor to it. So, we decided it would be fun to turn that into another nostalgic dish in the form of Lobster and Dumplings. Applying a lot of the same techniques you would use to make chicken and dumplings we landed on a fun, delicious, vibrant lobster dish for the evening.

### BROKEN ARROW RANCH QUAIL

Ramp season has started, and I quite enjoy the tops sauteed in a bit of olive oil. As I frequently have them for lunch with a bit of saucisson à l'ail we thought to make an alteration using corned beef tongue, the sauteed quail, and a little spiced caramelized onion stock.

### MEADOWVIEW FARM SPRING LAMB

En Persillade, meets the South of France on the plate with Lamb from Pennsylvania. Lamb en Persillade is one of my favorite things to do, crusting lamb with mustard, breadcrumbs and parsley. It's just simple and delicious, especially garnished with the classic, flageolet beans. We're subbing in Vallarta beans and Dijon mustard sorbet, and then taking the dish to a slightly different slant with the parsley minced and mixed with olive, capers, and olive oil. Gilson's lamb gets to meet the rich meatiness of lamb en persillade with the brighter tanginess of the more Provençal style.

### MANDARIN ORANGE VACHERIN

The small, sweet mandarin orange has long been considered a symbol of good fortune in cultures around the world. To me, it is like a small piece of winter sunshine. With this vacherin, I hoped to bring out some of the floral and spice notes found in mandarin oranges while also showing their versatility using different techniques.

- ERIC ZIEBOLD, Chef  
-PAYAL DHARIA, Pastry Chef