

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.

HAY SMOKED AJI DONBURI

Aji, or Japanese Horse Mackerel, comes into season in the Spring. It has a full rich flavor that serves well in cold and hot applications. Commonly used as a Sushi or Sashimi fish, we wanted to showcase the versatility of the Aji, while accentuating it with familiar flavors. So, here we have lightly smoked it over hay and will be broilling it to order. "Donburi" translates to "bowl" but is most commonly referred to in terms of a "rice bowl." Here it is served over Koshikari Rice, with a Local Farm Egg, Scallion, Konbu Dashi, and Pickled Ginger..

WARM PAVÉ OF SMOKED SALMON

Spring has officially arrived and so the first of the season asparagus is being paired with smoked salmon. 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 salmon.

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.

SAUTÉED PEKIN DUCK BREAST

Broccoli Rabe is a vegetable I find myself returning to in that transition from winter to spring. We take on a North African influence with the Harissa Vinaigrette and Lentils served gently warmed. All finished with the duck breast, 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.

SWEET CREAM PANNA COTTA

Spring is a transitional period for produce - coming out of the winter's tropical fruits and citrus, but not quite ready for the robust, juicy berries and stone fruit of summer. This dessert is meant to display the delicate and bright sweetness of spring carrots and fennel. The sweet cream panna cotta acts a creamy showcase for these spring flavors.

- ERIC ZIEBOLD, Chef
-PAYAL DHARIA, Pastry Chef