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Spring Menu by Joan Husman March 14th - April 3th, 2007

(Vegetarian options available upon request)

Antipasto course- Neapolitan of Spring-run Chinook salmon tartare layered with sorrel and sweet red onion creme fraiche combined with shallots, chives and capers, served on a delicate sesame tuile and topped with salmon caviar.

Soup course- A delicate rabbit broth infused with aromatic vegetables (carrots and leeks) combined with rich chicken stock and served with a spring pea panna cotta.

Alternative soup course- A smooth puree of pea and spinach with a swirl of chive crème fraiche and Montasio "frico."

Pasta course- A "hankiechief" of fresh egg pasta filled with seasonal wild Black Trumpet mushrooms and tied with chives, served in a creamy sauce flavored with dry Marsala, bay leaves, thyme, and dried morels, then sprinkled with spring "fines herbes" -- tarragon, parsley, chervil and chives.

Salad course- Grilled asparagus and spring onions, sliced spring radishes, shaved fennel, "bull's blood" and other new spring microgreens, crispy pancetta and shallots tossed with a meyer lemon-citrus vinaigrette.

Main course- A choice of one of the following three:

Rack of Lamb: Half rack of lamb marinated with garlic, thyme and mint, then roasted with crispy brown butter and mustard breadcrumbs, sliced into chops and served on mint hollandaise with an artichoke, sheep's milk and potato tortino.

Alaskan Halibut: First-of-the-season Alaskan halibut encrusted with Yukon gold potato, pan seared and served on fregola sarda -- tiny Sicilian pasta -- with wilted arugula and accompanied by a beet emulsion and horseradish cream.

Stuffed Quail: A pair of partially boned quail with a savory stuffing of pork, house-cured pancetta and chicken livers, roasted and then glazed with Cognac and served atop creamy corn flour polenta with caramelized cipollini and baby spinach.

Dessert course- Your choice from a selection of seven of our favorite desserts, including extravagant chocolate and nut tortes, layered meringues, fresh fruit tarts and trifles, liqueur-infused desserts, creamy custards and seasonal ice creams and sorbets.

Fruit course- Frutta di stagione: Fresh seasonal fruit to complete the meal.