



March to the Table Lunch Menu

'Using the finest local and regional ingredients'

First Course

Roasted Butternut Squash Soup
Crème Fraiche

Or

Endive Salad
Radish, Citrus Segments, Shaved Fennel, Cider Vinaigrette

Main Course

Paccheri Pomodoro
Pancetta, Roasted Mushroom, Tomato Sauce, Parmesan

or

Cozze al Roquefort
White Wine Steams Mussels, Blue Cheese Cream, Garlic Baguette

Dessert (\$8 Surcharge)

Vanilla Cheesecake
Sweet Cream, Lemon Blueberry Lavender Compote



March to the Table

DINNER MENU

'Using the finest local and regional ingredients'

First Course

Romain Hearts

Bacon, Roasted Garlic Vinaigrette, Caper Crumb, Parmesan

Or

Arancini Milanese

Tomato Sauce, Pecorino

Main Course

Lemon-Herb Game Hen

Roasted Garlic Whipped Potato, Truffle Jus

or

Pan Seared Pickerel

Potato Pave, Grilled Rapini, Puttanesca Sauce

Dessert (\$8 Surcharge)

Vanilla Cheesecake

Sweet Cream, Lemon Blueberry Lavender Compote