



# 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/ Winter Feature DINNER MENU

'Using the finest local and regional ingredients'

### First Course

#### Romaine 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 Broccolini, Puttanesca Sauce*

or

#### Mushroom Risotto

*Saffron, Parmigiano Reggiano, Local Mushrooms*

### Dessert (\$8 Surcharge)

#### Vanilla Cheesecake

*Sweet Cream, Lemon Blueberry Lavender Compote*

Or

#### Trio of House Made Ice Cream and Sorbet

*Seasonal Berries*