

~ April ~
SPECIALS

Cocktail

CITRUS BLUSH

Citrus Vodka, Deep Eddy Grapefruit with Cranberry and Orange Juice

Appetizer

SWEET AND SPICY ORGANIC CARROTS

Roasted with Local Maple Syrup, Calabrian Chili, Goat Cheese Yogurt, Mint, and Pistachios

Pasta

SPAGHETTI E VONGOLE

Fried Pancetta, East Coast Clams, White Wine, Lemon, Garlic Butter,
Parsley, Pepper Flakes, Toasted Bread Crumbs

Entrée

CRISPY SKIN BRONZINI

With Sautéed Asparagus and Spring Peas, Shellfish Nage, Herb Oil, and Micro Greens

Dessert

VANILLA BEAN PANNA COTTA

Lemon Curd, Raspberry Coulis, Fresh Mint