

May 1st & 2nd, 2015

**COCKTAIL HOUR SNACKS**

Jumbo Asparagus

Fresh Lemon, Green Curry Hollandaise

Espelette Pepper, Smoked Salt

**FIRST COURSE**

Housemade Gnocchi

King Crab, Marrow Buerre Blanc

**THE MAIN EVENT**

Dry Aged Rib Eye

Asparagus, Ramps, New Potatoes & Mushrooms

**FOR THE TABLE**

Spring Peas

Bacon Lardons, Tarantaise, Mint

**DESSERT**

Almond Coconut Cake

Toasted Coconut Frosting