



Spring Dinner

APRIL THROUGH EARLY JUNE

SPRING CHIOGGA BEET & ROGUE CREAMERY BLUE CHEESE SALAD
FULL CIRCLE FARMS ORGANIC GREENS, SPICY WALNUTS, SHERRY VINAIGRETTE

CREAMY POLENTA
WITH SAUTEED ONIONS, FONTINA, ROSEMARY, THYME & GARLIC FINISHED WITH CREAM

ROASTED LOCAL SPRING ASPARAGUS
WITH CALENDULA PETALS

GRILLED LEG OF LAMB
WITH SAVORY MINT SAUCE

&

GRILLED GARLIC-LEMON CHICKEN
WITH SWEET ONION MARMALADE

MACRINA ARTISANAL BREAD
WHEAT HERB WALNUT BREAD & GUISEPPE LOAF &
CHIVE BUTTER