



Sample Spring Farm to Table Menu-
Hors d'oeuvres

Seasonal Crudités wit House Made Boursin

Coach Farm Goat Cheese Tarts
Caramelized spring onions, truffle Second Chance Ranch
honey

Grilled Lancaster Spring Lamb Lollipops
Rogue Valley blue cheese crumbles

Tempura Diver Scallop Skewer
Meyer lemon caper aioli

Grilled Local Portabella Mushrooms
Whipped mascarpone

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Seated First Course
Petite Creamy Local Asparagus Soup
Shaved Black Truffle, crème fraiche

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Seated Second Course
Local Organic Spring Mix
Coach Farm goat cheese crottina, Lancaster bacon
vinaigrette

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Main Course
Unionville Buffalo Run Ranch Tenderloin
Point Reyes blue cheese potato napoleon, organic white
asparagus with pancetta and Reggiano, 3-day demi-glace
Or
Pan Seared Second Chance Ranch Brook Trout
Hazelnut floured, spring pea orzo with lemon-caper
brown butter

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Dessert
House Made Local Strawberry Sorbet

