Assignments | Dinner Menu | Spring 2016

RESTAURANT | Four Courses $24

**Starters**

**Fried Dumplings**
Spinach, ricotta, sundried tomato, pesto - V

**Spring Pea Veloute**
Sugar snaps, asparagus, pancetta crisp - GF

**Fire-Kissed Carrots**
Feta, preserved lemon, harissa tzatziki - V,GF

**Scallop Ceviche**
Orange, green onion, lime aioli, tortilla crisps - GF

**Salad**

**Apple Celery Salad**
Granny Smith apple, celery, arugula, almonds, parmesan, citrus vinaigrette - V,GF

**Entrées**

**Alamosa Striped Bass**
Shiitake, edamame, asparagus, house made noodles, soy-mushroom broth

**Grilled Flank Steak***
Crisp fingerlings and Brussels sprouts, house made steak sauce - GF

**Pan Roasted Chicken**
Sweet potato fufu, spinach, pine nuts, pomegranate vinaigrette - GF

**Spring Mushroom Ragout**
Asparagus, poached egg*, parmesan crisp, truffle scented brioche - V

**Desserts**

**Apricot Tart**
Pine nut brittle, vanilla gelato

**Banana Trifle**
Banana, vanilla pastry cream, graham cracker, toasted marshmallow

**Chocolate Mousse**
Strawberry sauce – V,GF

**Carrot-Ginger Sorbet**
Biscotti, cinnamon cream cheese

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.

*Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V: Vegetarian, GF: Gluten Free