



Spring Menu

— APPETIZERS —

Wild Salmon Canapés

Puree of fresh spring peas and house made ricotta with a hint of mint spread on thin crostini topped with slices of fresh roasted wild salmon

Prosciutto Wrapped Spring Asparagus

Fresh local shrimp wrapped in prosciutto di Parma and lightly grilled finished with olive oil and fresh lemon zest

Spring Radishes w/ Olive Butter

Fresh just picked spring radishes served with organic butter blended with diced mixed olives

Tuna Tartare

Fresh tuna chopped with soy, miso and wasabi rolled into cucumber cup, topped with crispy wonton chips

Crab Salad Pâte à Choux Puffs

Fresh local crab tossed with avocado and fresh parsley spooned onto mini pâte à choux

Rosemary Potato Flatbread

Paper thin slices of baby potatoes, tossed with olive oil and rosemary and baked in a thin flatbread crust layered with gouda cheese

— BAR SNACKS —

Spiced sweet and salty almonds
Rosemary and pecorino shortbread
Puffed cheese straws
Sopressata palmiers
Mini herb popovers

Kale chips
Smoked paprika sweet potato chips
Parmesan pita chips

— SALADS & SOUPS —

Asparagus Soup

Fresh spring asparagus pureed in a light broth with a hint of cream and garnished with asparagus tips

Spring Pea Soup

Fresh spring peas, pureed with spring onions, ramps, cream and a touch of cream, topped with fresh mint and grilled crostino

Leek & Potato Soup

Local baby leeks simmered in a rich chicken broth with russet potatoes pureed with a hint of fresh dill

Shaved Asparagus Salad

Fresh spring asparagus, shaved thin and tossed with lemon, garlic, olive oil and Parmesan cheese

Greens & Strawberry Salad

Local baby greens, tossed with sliced spring strawberries and topped with crumbled goat cheese

Crab Avocado & Mango Stack

Local crab, diced avocado and mango, stacked with a hint of orange and fresh cilantro served with beet chips

Crispy Artichoke Salad

Fresh baby spring greens tossed in a light lemon vinaigrette and topped with crispy artichoke hearts

— Main Courses —

Grilled Flank Steak

Flank steak grilled and sliced thin topped with fresh parsley and caper chimichurri served with roasted baby potatoes and grilled asparagus

Roasted Wild Salmon

Wild fresh salmon roasted with fresh garlic, basil and mustard served with warm lentils and diced vegetables

Tropical Grilled Chicken

Grilled chicken breasts topped with a salsa of fresh pineapple, peppers and cilantro served with an orzo pilaf

Rack of Lamb

Spring lamb roasted with a fresh mint, soy and ginger sauce,
served with Asian vegetables and soba noodles

Spring Cavatappi

Wild mushrooms, spring asparagus and leeks sautéed and
tossed with fresh cavatappi pasta

— DESSERTS —

Strawberry Rhubarb Tartlettes

Fresh spring Rhubarb and strawberries baked in a puff pastry crust
served with vanilla ice cream

Dark Chocolate Lava Cake

Rich and dark chocolate cake baked and served warm with fresh
spring strawberry puree and whipped cream

Lemon Chiffon Tower

Fresh lemon curd layered with sponge cake and fresh whipped cream

Caramel Fondue

House made salted caramel served with fresh fruit and shortbread
cookies for dipping

Classic New York Cheesecake

House made thick and rich with a graham cracker crust topped with
fresh berries

Classic Strawberry Shortcake

Lightly sweetened buttermilk biscuits topped with fresh sliced
strawberries and topped with whipped cream served in a mason jar

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