



## 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 spring asparagus 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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email: [laurie@cheflaurie.com](mailto:laurie@cheflaurie.com) | phone: 912-571-2617  
[www.cheflaurie.com](http://www.cheflaurie.com)