

# SPRING DINNER

02 May 2008

## STARTERS

Carrot soup with Moroccan spices and cilantro	8.00
Warm asparagus with butter, breadcrumbs, bacon and mimosa	9.00
Gnocchi alle erbetto — ricotta dumplings with nettles, dandelion greens and herbs, butter and parmesan	10.00
Spätzle with braised rabbit, leeks, cremini mushrooms, crème fraîche, crispy shallots and dill	13.00
Half dozen oysters on the half shell with champagne mignonette	12.00
Steamed blue mussels with saffron, white wine, fennel, leeks and cream	9.00
Grilled sea scallops and grilled ramps with romesco — Catalan sauce of ground hazelnuts, ancho chiles, garlic, tomatoes and olive oil	14.00
Caesar salad	10.00
Baby lettuces and greens with radishes, tarragon, chives, lemon cream and croutons	9.00
Warm potato and goat cheese galette with mizuna, toasted walnuts and walnut oil vinaigrette	10.00
Endive, watercress, beets, Cabrales cheese, Marcona almonds and sherry vinaigrette	11.00

## ENTREÉS

Sauteed Idaho trout in breadcrumbs with horseradish cream, toasted almonds, roasted potatoes and sauteed spinach	19.00
Roasted Pekin duckling with spiced rhubarb-red wine sauce, crispy polenta cake and roasted asparagus	25.00
Braised SuDan Farms lamb shank <i>printanier</i> — baby turnips, baby carrots, new potatoes, pearl onions, fava beans, tomato, white wine and herbs	24.00
Grilled Cascade flatiron steak with mustard-shallot butter, Alby's Gold potato purée, Walla Walla onion rings and house-made ketchup	26.00
Alaskan halibut <i>en papillote</i> — baked in parchment with charmoula, preserved lemons, oil-cured olives, roasted peppers and Yukon gold potatoes, served with harissa	30.00