FLOWER SHOW MENU ADDITIONS

SATURDAY MARCH 4 - SUNDAY MARCH 12

INSALATA PRIMAVERA – $14
Boston Bibb, Pickled Red Onion, Goat Cheese
Watermelon Radish, Citrus Vinaigrette

CHILLED ASPARAGUS SOUP – $15
Shaved White Asparagus, Watercress, Truffle

ZUCCHINI FLOWER FRITTI – $16
Fontina Cheese, Honey, Fennel Pollen

SPRING PEA RISOTTO – $24
Sugar Snap Peas, Pea Tendrils, Cured Egg Yolk
Herb Oil, Ricotta Salata

STEELHEAD TROUT – $38
Fava Bean Puree, Baby Bok Choy, King Oyster Mushroom
Rose Water Beurre Blanc

PISTACHIO CHEESECAKE – $12
Candied Orange, Edible Orchids

LAVENDER PANNA COTTA – $12
Lemon Curd, Vanilla Ganache

"ROSÉ ALL DAY!" WINE FLIGHT - $38

WINE TASTING — 1.5 OZ TASTE OF EACH WINE

~Sangiovese Rosato "Toscana" Frico /Scarpetta '20 (Italy)
~Tempranillo/Garnacha/Viura Rosado "Rioja Alavesa" Solar de Randez '21 (Spain)
~Grenache/Cinsault/Syrah Rosé "Pays d'Oc~Aurore" Côté Mas Domaines Paul Mas '20 (France)
~Gaglioppo Rosato "Cirò Mabilia" Ippolito 1845 '21 (Italy)
-Cinsault 80/Mourvedre 20 Rosé "Bekaa Valley" Musar Jeune '21 (Lebanon)

(wines are subject to change)