

# EARLY SPRING SUPPER

*Saturday, March 28*

*Prepared by Aaron Philipson, Executive Chef of Blue Bottle Café*

## 1<sup>ST</sup> COURSE

### **ASPARAGUS 'CAPPUCCINO'**

truffle froth

## 2<sup>ND</sup> COURSE

### **RICOTTA GNUDI**

baby carrot, artichoke,  
barigoule broth

## 3<sup>RD</sup> COURSE

### **SKUNA BAY SALMON**

coconut pea puree, parsnips,  
mushrooms

## 4<sup>TH</sup> COURSE

### **DUO OF LAMB**

grass-fed roasted leg of lamb,  
braised shepherd's pie, fava beans

## 5<sup>TH</sup> COURSE

### **CHOCOLATE HAZELNUT TART**

frangelico anglaise, hazelnut ice cream

*Coffees and Teas will be served with dessert*

*Please bring your favorite beverages to enjoy!*