



## ***Appetizers***

### ***Tuna Tartare***

*Cucumber, avocado, mango salsa, ponzu sauce, peach chili, sriracha lemon aioli, and fried wonton [G]*

### ***Lobster Lettuce Wrap***

*Lobster meat tossed in champagne vinaigrette [G]*

### ***Pistachio Mustard Crusted Lamb Lollipops***

*Over ramp pesto whipped potatoes, with fried garlic chips, and a pomegranate glaze [G]*

### ***Gemelli with Lobster***

*Gemelli pasta with lobster, asparagus, corn, and diced tomatoes, in a Cajun lemon cream beurre monté*

### ***Blue Heron Cheese Board (for 2)***

*Cave aged Gouda, Camembert with Ash, 24 month aged Mimolette, rosemary crackers, honey comb, marcona almonds, dates, castelvetro olives, bacon shallot jam*

## ***Salads***

### ***Classic Romaine Caesar***

*Topped with croutons*

### ***Mixed Greens Salad***

*With watermelon radish, cucumber, carrots, and aged red wine vinaigrette*

## ***Soup***

### ***Cream of Mushroom Soup***

*With truffle oil and a Locatelli crisp*

## ***Entrees***

### ***Crab Crusted Salmon***

*Over Yukon mashed potatoes, sugar snap peas, and a dijon cream sauce [G]*

### ***Black Peppercorn Crusted Elk Tenderloin***

*Foie gras truffle whipped potatoes, asparagus, topped with fried onions, and whole grain mustard cream [G]*

### ***Pan Roasted Herb Crusted Berkshire Pork Chop***

*With ramp roasted potatoes, sugar snap peas, and an apple bourbon puree*

### ***Filet Mignon with Lobster***

*Over Yukon mashed potatoes, asparagus, and hollandaise sauce*

### ***Seared Scallops***

*Over potato crab hash, asparagus, lemon beurre blanc, and pomegranate glaze*

### ***Shrimp Scampi***

*Fresh squid ink linguini, cherry tomatoes, asparagus, tossed in a lemon garlic wine sauce*

### ***Green Thai Coconut Curry***

*With baby corn and seared tofu over basmati rice [V, G]*