



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, castelvetrano 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

With Locatelli truffle crisp

Entrees

Crab Crusted Salmon

Over Yukon mashed potatoes with zucchini and squash, 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, zucchini, squash and a demi-glaze

Filet Mignon with Crab Hollandaise

Over Yukon mashed potatoes, asparagus, topped with 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]

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