



*Celebrate Spring! Pop Up Dinner*

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Tuna Tartare in a Crispy Cone  
*with English cucumber & Chinese chives*  
~ Lemon Mint Peak 7 Organic Vodka Spritz ~

Spring Pea Flan, Asparagus & Baby Sunflower Greens Salad  
*with a beet & Laura Chanel goat cheese "smile"*  
~ Mission Estate Sauvignon Blanc 2011 Hawke's Bay New Zealand ~

Lamb Shank Ravioli on Melted Leeks  
*pickled grape garnish, mint pesto*  
~ La Quercia Montepulciano d'Abruzzo 2010 Italy ~

Duck Fat Bacon Biscuits  
*strawberry balsamic jam*

Pot Roasted Coleman Organic Chicken  
*organic DePaco Farms baby carrots, cremini mushrooms, cippolini onions*  
*Babé Farms Tokyo turnip & dandelion greens salad*  
~ Banshee Pinot Noir 2011 Sonoma County CA ~

Maitake Mushroom Ice Cream, Sherry Reduction  
*organic bunashimeji mushroom brittle, lemon thyme shortbread*  
*meringue mushrooms*  
~ Lustau Solera Reserva Rare Amontillado Escudrilla Sherry Jerez Spain ~