

May 2, 2026

Salads:

**Composed Spring Vegetable Salad with Black Garlic Viniagrette
and
Beet Salad with Arugula, Pistachio, and Ricotta**

Entrees:

**Herb Roasted Rack of Lamb with Peas and Morels
and
Dover Sole Meuniere with Artichokes
ad
Black Truffle Stuffed Chicken with Honey Glazed Carrots
and
Braised Short Ribs with Pearl Onions**

Starch:

**Fondant Potatoes
and
Polenta Cakes with Tomato Sauce
and
Spring Vegetable Medley**

Dessert:

Chocolate Mousse with Raspberry Coulis

Cost:

**\$200 Per Guest
Ingredient Cost \$800(Guesstimate)
\$2,000.00**