3-Course Dinner

Choose a selection from each course. Beverages and gratuity are not included.

**Starters**

- **Smashed Fava Bean Crostini** olive oil, Grana Padano, cracked pepper
- **Cucumber Zucchini Lemon Verbena Cold Soup (v)**
- **Little Gem & Spring Radish Salad (v)** house made crouton, shallot, tomato basil dressing

**Entrées**

- **Local Braised Chicken Provençal** tarragon, white wine, Dijon, warm potato salad, arugula
- **Crispy Confit of Hudson Valley Duck** french lentils, fines herbs, pickled vegetable, brown sugar vinaigrette
- **Summer Parisian Bowl** local smashed garbanzo beans, olive oil, smoked grape tomatoes, braised kale, preserved lemons, pickle chilies, radicchio, sliced almonds
- **Whole Stuffed Artichoke** olive oil, preserved lemon, bread crumb, shrimp paste, Tete De Moine, sunchoke & basil puree served with grilled shrimp

**Desserts**

- Crème brule
- Fresh berries & cream
- Croissant w/cold butter & shaved Pralus Chocolate
- Flourless chocolate torte