

LINCOLN

Spring 2018 Private Events

MENU I

First Course

(please pick 2 options for your group)

Potato & Leek Soup *dill, sour cream, cured salmon roe, chives*

Johnnycake *braised lamb shoulder, saam jang bbq, pickled spring onion*

Crispy Brussels Sprouts *pickled rhubarb, strawberry-black pepper gastrique*

LINCOLN Kale Salad *toasted pine nuts, dehydrated cranberry, dried currants, shaved parmesan, lemon dressing*

Main Course

(please pick 3 options for your group)

Pan Roasted Salmon *English pea fricassee, crispy prosciutto, pickled pearl onion, pea shoots*

Slow Cooked Farro *asparagus, english peas, shaved radish, spring herbs*

Roasted Amish Chicken *creamy grits, sautéed arugula, pistachio-mint gremolata*

Braised Beef Short Rib *black pepper mashed potato, roasted baby carrots, red wine veal demi glace
(add \$5 per person to include this as an option)*

Dessert

(please pick 2 options for your group)

Zucchini Cake *macerated cherry, lavender honey*

Fruit & Sorbet *seasonal fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble*

\$59 per person

**does not include tax, gratuity or beverages*

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MENU II

First Course

(please pick 3 options for your group)

Potato & Leek Soup *dill, sour cream, cured salmon roe, chives*

Beer Battered Baby Artichokes *tarragon aioli*

Shaved Asparagus Salad *white asparagus veloute, spring herb crusted egg, smoked parmesan cheese*

White Beans & Prosciutto Croquettes *strawberry-black pepper gastrique, micro basil*

Main Course

(please pick 3 options for your group)

Slow Cooked Farro *asparagus, english peas, shaved radish, spring herbs*

Roasted Amish Chicken *creamy grits, sautéed arugula, pistachio-mint gremolata*

Braised Beef Short Rib *black pepper mashed potato, roasted baby carrots, red wine veal demi glace*

Pan Roasted Salmon *English pea fricassée, crispy prosciutto, pickled pearl onion, pea shoots*

Shrimp & Grits *cheddar grits, scallions, red peppers, bacon*

Dessert

(please pick 3 options for your group)

Fruit & Sorbet *seasonal fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble
lemon thyme oat topping, maple brown sugar gelato*

Zucchini Cake *macerated cherry, lavender honey*

Strawberry Rhubarb Tart *pistachio praline, ricotta cardamom gelato*

\$69 per person

**does not include tax, gratuity or beverages*

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MENU III

First Course

(please pick 3 options for your group)

Roasted Beets & Strawberry Salad *baby gem lettuce, coffee-coca crumb, red wine vinaigrette*

Braised Pork Crepinettes *shaved brussels sprouts, parmesan broth*

Shrimp Tartare *potato vichyssoise, tobiko caviar, chives*

LINCOLN Kale Salad *toasted pine nuts, dehydrated cranberry, dried currants, shaved parmesan, lemon dressing*

Main Course

(please pick 3 options for your group)

Pan Seared Scallop *pomme gallet, sugar snap pears, buttered radish, almonds, caper, arugula puree*

Branzino *baby artichoke a la berigoule, pearl onions, baby carrots*

Grilled NY Strip *roasted new potatoes, charred spring onion, charred pepper romesco*

Homemade Gnocchi *sugar snap peas, confit pearl onion, pea shoots*

Dessert

(please pick 3 options for your group)

Fruit & Sorbet *seasonal fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble*

Hazelnut Cheesecake *chocolate sauce, strawberry sorbet*

Zucchini Cake *macerated cherry, lavender honey*

Strawberry Rhubarb Tart *pistachio praline, ricotta cardamom gelato*

\$79 per person

**does not include tax, gratuity or beverages*