

# LINCOLN

## SPRING 2017

### PLATED MENU I

#### FIRST COURSE OPTIONS

*(please choose 2 items for your group)*

*Carrot & Lemongrass Soup* Coriander, Ricotta, Carrot Tops

*LINCOLN Kale Salad* Toasted Pine Nuts, Dehydrated Cranberries, Dried Currants, Shaved Parmesan, Lemon Dressing

*Charred Shishito Peppers* White Miso, Tougarashi, Condensed Milk

*Baby Gem Lettuce Salad* Shaved Heirloom Radish, Celery, Champagne Vinaigrette

#### MAIN COURSE OPTIONS

*(please choose 3 items for your group)*

*Roasted Chicken Two Ways* Smoked Maitake, Pickled Ramps, Ramp Top Waffle

*Genovese Basil Risotto* Sheeps Milk Ricotta, Extra Virgin Olive Oil, Fried Basil

*Pan Roasted Verlasso Salmon* Fennel Seed Spaetzle, Broccoli Rabe, Caper Vinaigrette

*Creekstone NY Strip* Chipotle Mole, Masa Fries, Chili Popcorn (+\$7 per person)

#### DESSERT COURSE OPTIONS

*(please choose 2 items for your group)*

*Brown Butter Fudge Cake* Mocha Custard, Passion Fruit Gelee, Cocoa Nib Crumble

*Black Forest Cobbler* Toasted Marshmallow, Cherry Vanilla Swirl Ice Cream

*Sorbet & Seasonal Fruit*

#### FAMILY STYLE SIDES

*\$3 per person, per side*

*Cowboy Fries*

*Mac & Cheese*

*Traditional Deviled Eggs*

*Buttermilk Mashed Potatoes*

*Brussels Sprouts*

*Collard Greens*

***\$59 per person***

*\*excluding tax, gratuity & beverages*

# LINCOLN

SPRING 2017

## PLATED MENU II

### FIRST COURSE OPTIONS

*(please choose 3 items for your group)*

**Grilled Asparagus Caesar** Sunny Side Up Egg, Anchovie Puffed Cracker, Shaved Parmesan, Aerated Caesar Dressing

**Nettle Cavatelli** Lump Crab, Lobster Emulsion, Red Vein Sorrel

**Sugar Snap Pear Salad** Toasted Sesame Tuile, Tahini Vinaigrette

**LINCOLN Kale Salad** Toasted Pine Nuts, Dehydrated Cranberries, Dried Currants, Shaved Parmesan, Lemon Dressing

**Fried Oysters** Chipotle Aioli

### MAIN COURSE OPTIONS

*(please choose 3 items for your group)*

**Genovese Basil Risotto** Sheeps Milk Ricotta, Extra Virgin Olive Oil, Fried Basil

**Braised Short Rib** Roasted Mushrooms, Carrot Puree

**Olive Oil Poached Halibut** Baby Artichoke, Pearl Onion, Baby Carrots

**Roasted Chicken Two Ways** Smoked Maitake, Pickled Ramps, Ramp Top Waffle

### DESSERT COURSE OPTIONS

*(please choose 3 items for your group)*

**Brown Butter Fudge Cake** Mocha Custard, Passion Fruit Gelee, Cocoa Nib Crumble

**Black Forest Cobbler** Toasted Marshmallow, Cherry Vanilla Swirl Ice Cream

**Strawberry Panna Cotta** Strawberry Rhubarb Salad, Strawberry Meringue, Sorrel Sorbet

**Sorbet & Seasonal Fruit**

### FAMILY STYLE SIDES

*\$3 per person, per side*

**Cowboy Fries**

**Mac & Cheese**

**Traditional Deviled Eggs**

**Buttermilk Mashed Potatoes**

**Brussels Sprouts**

**Collard Greens**

**\$69 per person\***

*\*excluding tax, gratuity & beverages*

# LINCOLN

SPRING 2017

## PLATED MENU III

### FIRST COURSE OPTIONS

*(please choose 3 items for your group)*

**Roasted Beet & Strawberry Salad** Coffee Cocoa Crumb, Pickled Green Strawberry, Balsamic Vinaigrette

**Tuna Tartare** Wasabi Tobiko, Jasmine Rice Wafer, Scallion

**Nettle Cavatelli** Lump Crab, Lobster Emulsion, Red Vein Sorrel

**Grilled Asparagus Caesar** Sunny Side Up Egg, Anchovie Puffed Cracker, Shaved Parmesan, Aerated Caesar Dressing

**Slow Cooked Spring Grains** Farro, Quinoa, English Pea, Edamame, Asparagus, Radish, Mint

### MAIN COURSE OPTIONS

*(please choose 3 items for your group)*

**Housemade Gnocchi** Onion Soubise, Pickled Ramp, Fried Shallots, Chive

**Pan Seared Scallops** Basil Risotto, Grilled Asparagus, Crispy Prosciutto

**Creekstone NY Strip** Chipotle Mole, Masa Fries, Chili Popcorn

**Braised Pork Belly** Housemade Fettuccine, Soft Poached Egg, Fresh Cracked Black Pepper

### DESSERT COURSE OPTIONS

*(please choose 3 items for your group)*

**Brown Butter Fudge Cake** Mocha Custard, Passion Fruit Gelee, Cocoa Nib Crumble

**Strawberry Panna Cotta** Strawberry Rhubarb Salad, Strawberry Meringue, Sorrel Sorbet

**Milk Chocolate Hazelnut Bar** Milk Chocolate Crunch, Hazelnut Mousse, Hazelnut Brittle

**Sorbet & Seasonal Fruit**

### FAMILY STYLE SIDES

*\$3 per person, per side*

**Cowboy Fries**

**Mac & Cheese**

**Traditional Deviled Eggs**

**Buttermilk Mashed Potatoes**

**Brussels Sprouts**

**Collard Greens**

**\$79 per person\***

*\*excluding tax, gratuity & beverages*