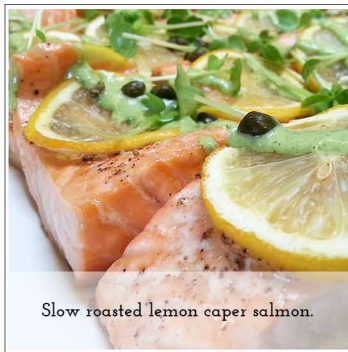


Balsamic grilled asparagus.



Sauteed peas and carrots.



Slow roasted lemon caper salmon.



Sonoma Greens Salad with Grilled Peaches candied pecans, blue cheese in balsamic vinaigrette



Crab and mango salad on endive leaves, topped with chives.



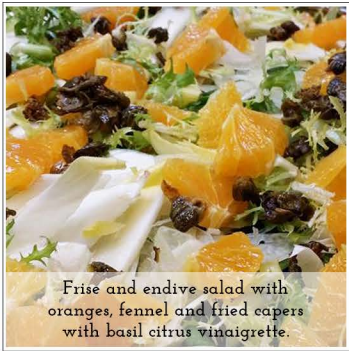
Sample Spring Cuisine

Spring's Harvest

*The ingredients most characteristic of the seasons are in bold.



Fresh vegetable Spring Rolls.



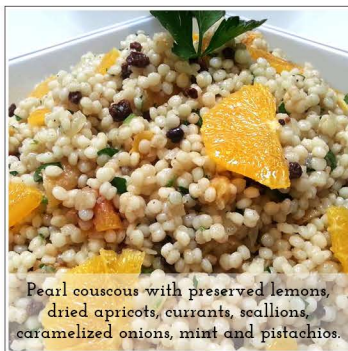
Frise and endive salad with oranges, fennel and fried capers with basil citrus vinaigrette.



Creme brule bread pudding.



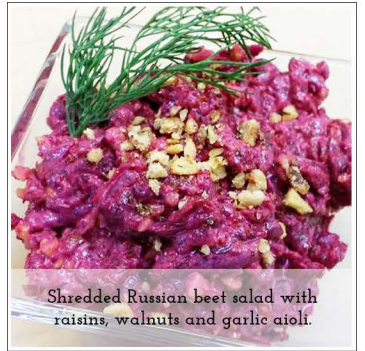
Ottoman Lamb Keftas with Sultan's Pleasure ground lamb balls with pureed tzatziki dipping sauce.



Pearl couscous with preserved lemons, dried apricots, currants, scallions, caramelized onions, mint and pistachios.



Roasted potatoes with whole grain mustard and parsley.



Shredded Russian beet salad with raisins, walnuts and garlic aioli.



Salmon tartare.

- | | | |
|-------------------|------------------|---------------------|
| artichokes | fiddlehead ferns | radishes |
| arugula | frisee | rhubarb |
| asparagus | garlic | salmon |
| avocados | grouper | sardines |
| beans, fava | guavas | scallions |
| beet greens | halibut | sea bass |
| beets | honeydew melons | shad and shad roe |
| blueberries | lamb | shallots |
| catfish | lettuce | snow peas |
| chard | mint | sorrel |
| chervil | mizuma | strawberries |
| citrus fruits | morels | suckling pig |
| clams | mustard greens | sugar snap peas |
| crabs, soft-shell | nettles | vanilla |
| crayfish | onions, Vidalia | veal |
| cucumbers | papayas | water chestnuts |
| dandelion greens | peas | watercress |
| fava beans | potatoes, new | zucchini |