

# *at the table*

## SPRING EQUINOX DINNER

*With Chef Daniel Gursha*

### FIRST COURSE

English Pea Soup  
with Jonah Crab & Country Ham

### SECOND COURSE

Crispy Mushrooms with Gorgonzola Fonduta, Garden Cress, and  
Hazelnuts.

### THIRD COURSE

Whole Roasted Prime Rib with Pan Drippings  
Potato Puree & Garlic Broccoli

### FOURTH COURSE

Parsnip Cake with Rum Caramel,  
Toasted Almonds, and Vanilla Bean Ice Cream

*hand selected wines will be perfectly paired with each course*