

Starter

Seared Alaskan Halibut

roasted chanterelle mushroom, sautéed horseradish greens

Soups

Spring Chicken & Vegetable

marble potato, wild mushroom, leek

Manilla Clam Chowder

Riverbend bacon, marble potato, English pea

Salads

Tuscan Greens

*shaved fennel, marinated tomato, Carr Valley prairie fire blue,
Kalamata olive, lemon-dijon vinaigrette*

Arugula & Goat Cheese

pickled red grape, green apple, hazel nut, red wine vinaigrette

Entrées

Seared Sea Scallops

confited ramp, English pea, sautéed morel, micro lettuce greens, carrot puree

Veal Chop au Poivre

lemon & peppercorn gnocchi, Riverbend bacon, grape tomato, wilted arugula, sauce au poivre

Grilled Rack of Lamb

smashed rosemary potato, lemon grilled asparagus, mint pesto, mustard jus

Dessert

Chef Doug's Raspberry Bread Pudding

raspberry sorbet, mixed berry preserve

Chocolate Flourless Cake

Italian cherry gelato

Bent Spoon Gelato

Italian cherry, horchata, peanut butter, vanilla, chocolate, raspberry sorbet

Kohler Original Recipe Chocolates