

FLAVORS IN

Bloom

SPRING
INSPIRATION



hors d'oeuvres

ENGLISH PEA TARTLET

Pecorino Mousse, Black Truffle, Vol-au-vent

ROASTED STRAWBERRY TARTLET

White Balsamic, Soft Herbs, Chevre Mousse

BABY RADISH "CROSTINI"

Normandy Butter, Meyer Lemon Salt, Soft Herbs

GREEN GARBANZO & PEA FALAFEL

Green Tahini, Pea Tendrils

HEIRLOOM CARROT CAPPUCCINO

Almond Foam

SPRING ONION & LIME CRAB CAKE

Avocado Purée, Chili Aioli

LOBSTER SALAD

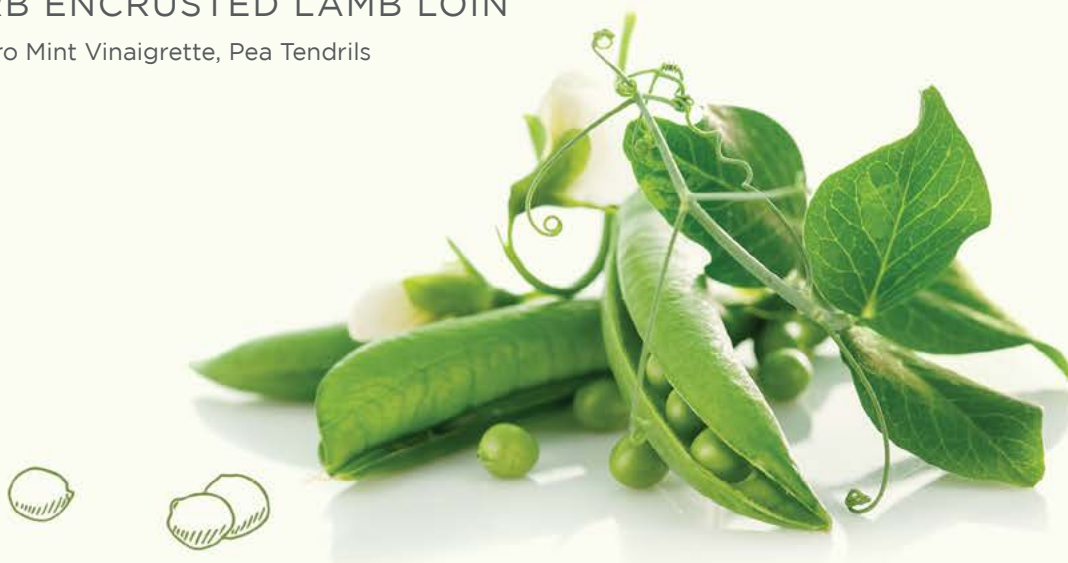
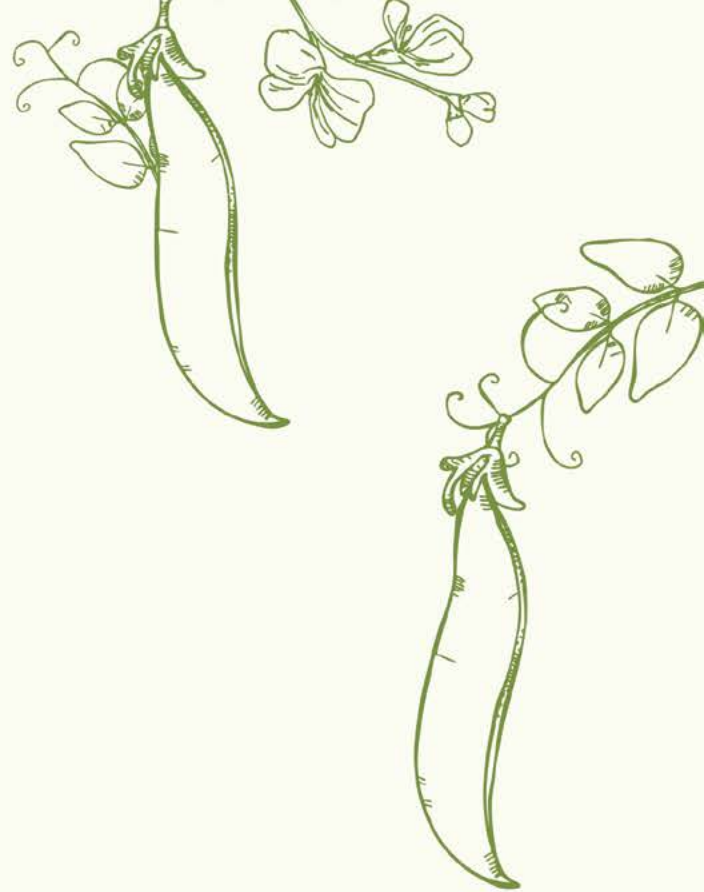
Raita Yogurt, Fresh Mint, Pani Puri Shell, Puffed Lentils

HOT SMOKED SALMON

Pastrami Spice, English Pea Mustard, Deviled Egg Purée, Pumpernickel Toast

HERB ENCRUSTED LAMB LOIN

Cilantro Mint Vinaigrette, Pea Tendrils



salads



SUGAR SNAP PEAS

Pickled Cherries, Roasted Peanuts, Radicchio & Soft Foliage

SHAVED ASPARAGUS

Compressed Strawberry, Red Quinoa, Butter Lettuce, Goat Cheese, Crispy Fava Beans, Chive Vinaigrette

CHICORY

New Potatoes, Jammy Egg, Fried Broccoli "Crouton," Sunflower Sprouts, Tarragon-Dijon Dressing

LITTLE GEMS

Spring Onion, Radish, Sunflower Seeds, Mint, Creamy Meyer Lemon Dressing

SUGAR SNAP PEAS

Burrata, English Peas, Belgian Endive, Green Pistachio Salsa Verde, Fine Herbs

BLOOMSDALE SPINACH

Roasted Strawberry, Feta, Spiced-Granola, Strawberry-White Balsamic Dressing

RED WATERCRESS

Endive, Stracciatella Cheese, Crushed Pistachios, Rhubarb Vinaigrette



entrees

PAN SEARED SEA BASS

Gooseberry Piri Piri Sauce, Warm Cucumber and Beet Slaw

ROASTED HERITAGE CHICKEN

Artichoke Purée, Ragout of Asparagus, Fava Beans, Hen of the Woods Mushroom, Salsa Verde

CHAR GRILLED STRIPLOIN STEAK

Asparagus, Anchovy-Caper Butter, Smooth Romesco Sauce

CRISPY SUNCHOKES

Celery Root Purée, Roasted Wild Mushrooms, Wilted Chard, Spring Onion Chimichurri

CRISPY PEA FALAFEL

Baby Artichokes, Confit Tomato, Grilled Eggplant, Salsa Verde

ORA KING SALMON

Broccoli Rabe Pesto, Wheat Berry Pilaf, Spring Vegetables

BRAISED SHORT RIB

Green Garlic-Smashed New Potato, Market Vegetables, Horseradish Sauce Foyot



sides

FONDANT KOHLRABI

Spinach Beurre Blanc, Crispy Garlic and Rosemary

GRILLED ASPARAGUS

Citrus Emulsion, Cured Egg Yolk, Furikake

CARROT JUICE GNOCCHI DE SARDI

Snap Peas, Kale, Carrot Top Pesto

ROASTED NEW POTATOES

Bacon Lardons, Pearl Onion, Cider Vinegar, Parsley Pistou

VIRGINIA HAM & SWEET PEA CARBONARA ZITI

Crispy Baby Zucchini



desserts



STRAWBERRY, BASIL & BALSAMIC
VINEGAR MACARONS

ELDERFLOWER & BLUEBERRY TARTS

Vanilla Diplomate Cream

BLACK SESAME & MEIWA KUMQUAT
PILLOW CAKES

WHITE CHOCOLATE & RHUBARB
WHIPPED GANACHE CREAM PUFFS

ROASTED PINEAPPLE, PASSION FRUIT
& VANILLA CREAM PAVLOVA

Guava Coulis

LEMONGRASS & GINGER CHIBOUST
CREAM TART

Coconut Sorbet

PIÑA COLADA BABA

Pineapple Rum Syrup, Coconut Whipped Cream

APRICOT, HONEY & ROSEMARY
MACARON

KAFFIR LIME POSSET

Granola Streusel, Whipped Crème Fraîche

