

## FORAGE, FUNGHI & FIRE - a Spring Menu

Beardslee Castle :: Chef Randall Brown

*les hors doeuvres*

*Champagne Billecart-Salmon Rose*

*Millbrook Vineyard Tocai Friulano, Hudson Valley 2021*

**seared diver sea scallop**

**fiddleheads | farm asparagus | spring pea tendrils | mizuna  
nasturtium | ramp pesto | snow pea dust**

**lion's mane mushroom 'crab cakes'**

**tempura ramp | preserved lemon | red sorrel slaw**

*Chateau Carbonnieux Blanc · Pessac-Leognan, Bordeaux 2017*

*Alexandre Monmousseau Chateau Gaudrelle Vouvray Clos le Vigneau. Loire 2019*

**lobster cheesecake | Parmesan crust | caviar crème fraiche | crispy shallot**

*Mt Eden Chardonnay 'Domaine Eden' Santa Cruz Mountains 2019*

**mushroom potato lasagna**

**with morels & black oysters**

**wild cress herb cream | sugar snap pea**

*Tenuta di Sesta Brunello di Montalcino 2010*

*intermezzo*

**dandelion sorbet | apple mint gelee | julienne Granny Smith**

**white pine & rosemary smoked lamb ribeye**

**rhubarb amaro glace de viande | shaved Jones Family Farm Hexen  
fire blackened French green beans | black oyster mushrooms | sumac**

*Turley Wine Cellars Dusi Vineyard Zinfandel, Paso Robles 2016*

**hard cider & spice poached red Anjou pear**

**whipped agave goat cheese | pinenut & sunflower brittle**

*Chateau Guiraud Grand Cru Classe Sauternes 2010*

*chef Randall Brown :: sous chef Sean Cruz :: garde manger Jennifer Leskovar :: chef de banquet Denise Harjes  
Luke Michaels foraging :: Jones family Farm :: Bowterra Farm :: Stubborn Girl Farm :: Beardslee Castle gardens & forage*