

# The Paddock

## D I N N E R   S E R I E S

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A KEENELAND-CRAFTED EVENT

**JUNE 14, 2018**

### Butler Pass

Tea Soaked Deviled Egg | mustard caviar, dill pickle  
Blackened King Crab Cake | bacon jam, lemon aioli  
Lemon Gin Compressed Watermelon | feta, garden mint, smoked salt

### Amuse

#### Arctic Char Gravlax

cured egg yolk, salsa verde, fried garlic

### 1<sup>st</sup> course

#### Heirloom Tomatoes & Haricots

garden herbs, banyuls, country croutons

#### Charred Asparagus

roasted garlic fondue, tarragon butter, lardons

### 2<sup>nd</sup> course

#### Freedom Run Farms Roasted Rack Of Lamb

pickled hon-shemiji mushroom, olive jus

#### Cherry-Hickory Smoked Baby Back Ribs

cilantro-scallion gremolata, root beer bbq

#### Spinach Gratin

fried garlic, aged parmesan, shallot tempura

#### Sea Salt Roasted Yukon Potato

arugula, local honey, dill pollen

House Focaccia & Scratch Buttermilk Biscuits | port garden herb & tabasco honey butter

### Plated Dessert

#### Lemon Blueberry Madeline Cake

cara cara orange crème, chocolate mint, summer berries