



# THE GARRISON EXPERIENCE

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## STEPPING INTO SPRING

### AMUSE-BOUCHE

parfait  
*blueberry syrup, elderflower yogurt, granola*

### SALAD

belgium endive salad  
*pickled grapes, gorgonzola, honey, sunflower vinaigrette*

### APPETIZER

rabbit terrine  
*apricot, pistachio cherry chutney*

### SEAFOOD

butter poached salmon  
*trout roe, fennel pollen, pickled lemon*

### INTERMEZZO

mojito sorbet  
*club soda, mint*

### ENTRÉE

spring lamb  
*white coarse polenta, spinach, prosciutto, lamb demi*

### LE FROMAGE

humboldt fog  
*baguette*

### DESSERT

strawberry rhubarb entremet  
*lemon cake, strawberry jam, rhubarb mousse*

### PAIRED LIBATIONS

Elevate your experience with a premium wine and cocktail pairing thoughtfully selected by our sommelier to complement four selected courses.

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**AMUSE-BOUCHE**

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A playful introduction to spring, highlighting the subtle floral notes of a blueberry by serving it alongside Finley Farms elderflower yogurt.

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**SALAD**

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Chef Austin was introduced to this salad in his first kitchen and has been inspired by its elegant simplicity ever since. The vibrant flavor of the lightly dressed Belgian endive paired with the refreshing brightness of pickled grapes and the robust character of Gorgonzola makes this the perfect salad for Spring.

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**APPETIZER**

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Rabbits remain deeply associated with Spring, as symbols of abundance and new beginnings. Our rabbit terrine embraces the excitement of Spring by showcasing fresh and clean flavors appropriate for the season. Served cold, this course will leave you refreshed and ready for the depth and complexity of the next course.

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**SEAFOOD**

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This dish features salmon gently cooked in clarified butter to display the natural beauty of the salmon filet. Paired with trout roe and fennel pollen suspended in a classic beurre blanc, this course provides a wonderful interplay between heavy and light flavors through which the salmon shines as the focal point of the dish.

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**INTERMEZZO**

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A brief interlude between courses to refresh the palate.

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**ENTRÉE**

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There is nothing quite like a Spring lamb, so we have made that the focus of this dish. A simple lamb demi-glace amplifies the flavor of our roasted rack of lamb while polenta serves as a rich foundation for the course. Braised spinach and crispy prosciutto provide depth and umami resulting in a well-balanced course.

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**LE FROMAGE**

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“Le Fromage” is the classic cheese course served in French dining just after the Entree to cleanse the palate and prepare the diner for dessert. Here, Humboldt Fog and house baguettes provide a break between your final courses.

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**DESSERT**

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Rhubarb has one of the earliest harvests each Spring and its bright, tart flavor has become synonymous with the season. This elevated take on the classic pairing of strawberry and rhubarb captures the essence of Spring while remaining true to the classic strawberry-rhubarb tart.