

WPC



SPRING 

WPC

Fresh Flavors



Spring in Every Bite

WPC

Hors d'Oeuvres

SAVORY

ASPARAGUS DUMPLING

Szechuan Peppercorn, Pickled Ginger v

BEET FALAFEL

Dill & Coriander Tahini v

ENGLISH PEA "BUTTER & TOAST"

Spring Radish Medley VEG

NEW POTATO TOSTONE

Horseradish, Goat Yogurt, Red Watercress VEG

FENNEL CRUSTED SEARED TUNA

Saffron New Potato, Black Olive

BABY GREEN TOMATOES

Blue Crab, Remoulade, Cilantro Oil

ROASTED LAMB LOIN

Citrus Olive Tapenade, Caramelized Garlic, Carrot Crostini

STRIPLOIN TEPPANYAKI

Green Garlic Aromatics, Spring Onion Salad, Lime, Tare

SWEET

RHUBARB & STRAWBERRY TIRAMISU

MEYER LEMON & HAZELNUT SWIRL MACARON

RASPBERRY & CHOCOLATE CREAM ÉCLAIR

UBE MADELEINE

Passion Fruit Chocolate Drizzle



WPC

Seated



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Seated

SALAD

BABY FENNEL & STRAWBERRIES

Butter Lettuce, Crisp Prosciutto, Pecorino, Champagne Vinaigrette

BABY CARROTS & HYDRO WATERCRESS

Rhubarb Syrup, Black Garlic Purée, Toasted Hazelnut v

PASTA

ARTICHOKE & SPRING ONION TORTELLONI

Mascarpone Foam

FREGOLA & SORREL

Pearl Pasta, Bloomsdale Spinach, Ricotta, Salsa Verde

BREAD SERVICE

Cultured Butter Board, for Buffet or Table Service

MADE FROM VERMONT DAIRY

Meyer Lemon Butter, Fine Herb Butter, Black Garlic Butter

Soft Wildflower Honey Glazed Parker House Rolls **VEG**

ENTRÉE

KOHLRABI PICCATA

Roasted Asparagus, Sorrel Purée, Lemon-Caper Sauce **VEG**

SPRING ONION PANISSE

Charred Asparagus, Peas & Tendrils, Mint-Cashew Vinaigrette v

PAN ROASTED BASS

Charred Broccolini, Mustard Seed New Potatoes, Verbena Beurre Blanc

ROASTED HERITAGE CHICKEN

Kohlrabi Mash, Baby Swiss Chard, Tarragon Jus

BEEF SHORT RIB CONFIT

Spring Onion Mash, Glazed Peas & Carrots, Tempura Purple Onion

GRILLED LAMB CHOPS

English Pea Purée, Blistered Tomatoes, Fingerling Potatoes, Cilantro-Mint Salsa Verde

DESSERT

STRAWBERRY SWIRL CAKE

Buttermilk Cake, Crispy Vanilla Meringue, Raspberry & Voatsiperifery Peppercorn Sorbet, Strawberry Jus, Rose Water Espuma

RASPBERRY & MATCHA TARTLET

Raspberry Shell, Matcha Pastry Cream, Raspberry Confit, Matcha Praline, Raspberry Sauce "Splash"

ELDERFLOWER & WHITE CHOCOLATE DOME CAKE

Poached Rhubarb Insert, Vanilla Sablé, Rhubarb Consommé, Rhubarb Chips, Micro Flowers

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Chef Action



LAYERS OF TIRAMISU

“Tiramisu Revealed to Order”

SELECTION SINGLE ORIGIN COFFEE

SELECTION OF COCOA POWDERS

LIGHT MASCARPONE

BLINI BAR

Anson Mills Heirloom Buckwheat Blini (SELECT 3)

LOCAL STRAWBERRIES

Rhubarb Compote, Mascarpone **VEG**

VANILLA BEAN RICOTTA

Passion Fruit Wafer **VEG**

ENGLISH PEA-AVOCADO SALAD

Pickled Breakfast Radish **V**

ROASTED SPRING ONION HONEY

Cambozola Cheese **VEG**

PROSCIUTTO COTTO

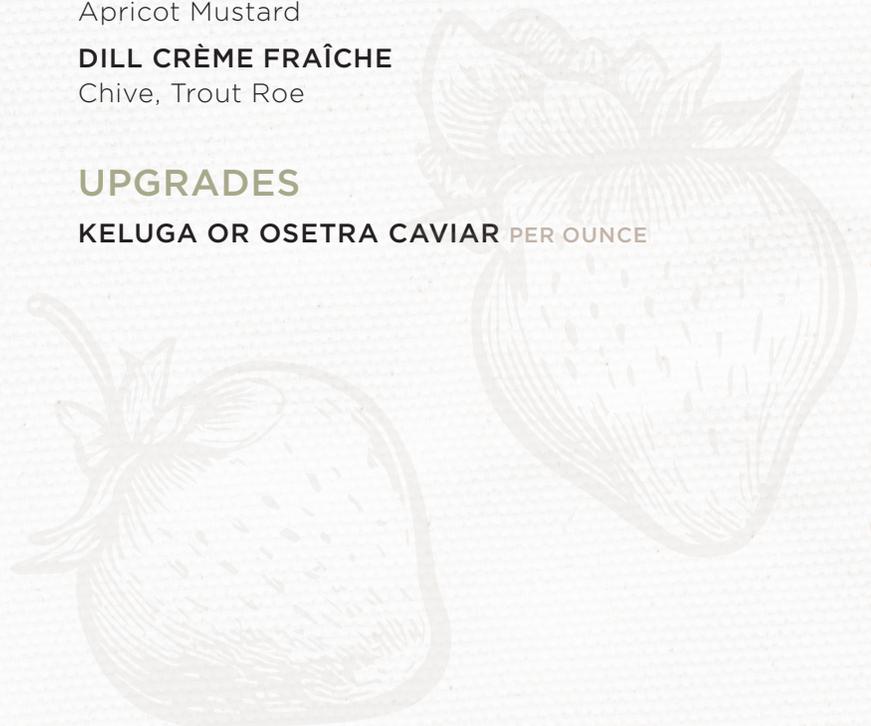
Apricot Mustard

DILL CRÈME FRAÎCHE

Chive, Trout Roe

UPGRADES

KELUGA OR OSETRA CAVIAR PER OUNCE



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Fresh & Flourishing Flavors



Where Spring Meets
Signature Style

WPC



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