

Spring Inspiration

Menu Ideas

Signature Cocktails

Rain Water

Vodka or Gin, Lillet Blanc, house rose liquor, soda water & thyme sprig garnish

Peter Rabbit

Vodka infused with ginger root, carrot juice cordial, lemon, soda water & basil garnish

Passed Hors D'oeuvres

Spice Acres Pork Terrine

Crostini & apricot mustard

Salmon Tartare

Chive, sesame on crispy salmon skin chip

Seasonal Salads

Cleveland Caesar

Baby romaine head lettuce, cured smoked steelhead, Siberian Night cheese, House Caesar dressing, cracked black pepper

Spice Acres Crudo

Hakurei turnip, baby carrots, spring leeks, pickled ramps, baby fennel, Whole leaf cilantro, basil and parsley, House made vinegar, salt and pepper

Plated Dinners

Local Lamb Rack

Herb & mustard crusted with thyme jus, roasted turnips

Pan Seared Walleye

Carrot puree, wilted spinach & green garlic sauce

Desserts

Buttermilk Tart

Hazelnut crust & berry stew

Early Glow Strawberries

Vanilla sugar & farm egg custard, burnt balsamic drizzle

Seasonal Ingredients

- Arugula
- Chard
- Carrots
- Radishes
- Turnips

From Our Farm

- Baby Arugula
- Baby Chard
- Fennel
- Bib Lettuce
- Pac Choi
- Scallions
- Snow Peas
- Romaine Lettuce
- Thyme
- Basil