Elysian Café’s

Onstage at Stevens Menu

First Course:

- Five Onion and Potato Soup with Crispy Spring Leeks
- Pickled Beet and Arugula Salad with Goat Cheese Mousse, Honey, Walnut Cookie
- Smoked Salmon and Friséé with Shaved Radish, Grapefruit, Chives, Citrus Vinaigrette
- Chicken and Biscuits with Homemade Chicken Apple Sausage, Maple Biscuits, Southern Style Gravy

Entrees:

- Linguine Pesto, Toasted Pine Nuts, Parmesan and Roasted Tomatoes
- French-Cut Chicken Breast, Herb and Dijon Dumplings, Sweet Peas, Sugared Carrots and Seasonal Mushrooms
- Herb-Crusted Atlantic Cod, Sautéed Spinach, Boulanger Potatoes, Lemon Beurre Blanc
- Adobo-Rubbed Short Ribs, Creamy Three-Cheese Grits, Grilled Scallions and Natural Jus

Desserts:

- Strawberry and Blueberry Fruit Crisp, Vanilla Ice Cream
- Peanut and White Chocolate Tart, Mandarin Orange Sorbet
- Classic Crème Brulée, Ginger Tuille Cookie
- Chocolate Espresso Bouchon, Chocolate Ganache, Salted Caramel Ice Cream