

**Spring Sample Menu**

**JP Fine Foods LLC**

**Passed Hor D' Oeuvres**

Lamb Sliders | Mint | Feta | Pickled Red Onion | Brioche Bun

Oyster Shooters | Tomato Concasse | Lemon Vodka Granite

White Bean Garlic Purée | Wild Mushroom | Grilled Crostini

Smoked Halibut Spread | Toasted Crostini

**Soup Course**

Sweet Pea Soup | Baby Peas | Mint (V)

**Fish Course**

Lump Crab Tower Dressed in Raspberry Vinaigrette | Mango | Crème Fraîche Topped with Salmon Roe |  
Chilli Lime Vinaigrette | Mint Oil | Cucumber Lime Foam

**Salad Course**

Frisée | Watercress | Sorrel | Pistachio | Roasted Beets | Blood Orange Segments | Goat Cheese |  
Strawberry Vinaigrette

**Intermezzo**

Champagne Sorbet

**Entree**

Coriander and Cumin Rubbed Grilled Lamb Chops | Farro Pilaf | Corn | Cherry Tomato | Carrot Ginger  
Purée | Pomegranate Demi

**Dessert**

Meyer Lemon | Italian Meringue in a Martini Glass | Shortbread Cookie

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Please note this is a sample menu of a prior event. All ingredients are sourced seasonally, as a result all items may not be available. Please contact JP Fine Foods for custom menus.