

HAVEN

CAFE ~ BAKERY ~ CATERING

413-637-8948

spring farm dinner

Hors'doeuvres

Ahi tuna tartare rolled in cucumber with chili oil
Beef tenderloin crostini with capers, and truffle cream
Scallop ceviche in corn crisps with avocado cream
Grilled garlic rosemary shrimp

First course

Lump Maine crab cake with Ted's arugula and classic remolade

Soup course

Asparagus soup with morel custard and wild ramps

Main course

Pan seared wild striped bass or halibut with tomato confit, sweet and sour shallots, and marcona almonds served on smashed potatoes and locally grown watercress puree

Dessert

Vahlrona chocolate pot de crème with fresh cream and lavender short bread

Taste The Love

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*We spend a lot of time and care in creating our menu. Every item is made fresh by hand. Therefore, we kindly ask that there be no substitutions made to the menu items. Thank you.

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