

FARM TO TABLE BY  
AMPHORA  
CATERING



CRISPY SPRING SUSHI, LEMON, DILL

1st Course  
SPRING STRAWBERRY SALAD  
*organic* Baby Spinach, Fennel,  
Blue Cheese, Balsamic

2nd Course  
SPRING PEA CARBONARA  
Tagliatelle, Bacon, *local* Egg, Pecorino

3rd Course  
BRAISED LAMB SHANK  
*farm* Cressy, Dandelion, Tomatoes, &  
Beans, Vegetables

dessert  
Apple Pie  
Cheddar Crisp, Rosemary Ice Cream



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