



**One Eleven Main**  
LOCAL FLAVOR CUISINE

*The arrival of spring draws dedicated foragers into the Midwest woodlands in search of a hearty feast of delicate flavors. Nurtured by warm sunshine and the rains of spring, asparagus, dandelion greens, watercress, ramps and - one of the most-prized edible fungi – morels, emerge from the earth.*

*Chef Boughton and his culinary team have crafted a special Foraging Menu which is available for a limited time. It celebrates the abundance of wild edibles found in the Mississippi River Valley and brings some often overlooked produce from the forest to the table.*

## **Chef's Series - Spring Foraging Menu**

May 13 - June 26, 2011

*Fridays through Sundays*

### **Course One**

Foraged Greens and Wild Garlic Fritter,  
Tempura Asparagus and Preserved Lemon Aioli

### **Course Two**

Dandelion Green and Watercress Salad with Walnut Vinaigrette,  
Farm Bacon, Pickled Beets, Goat Cheese and Shaved Radish

### **Course Three**

Mushroom Dusted Trout, Ginger Soy Asparagus,  
Wild Mushrooms and Ramps

or

Spring Lamb Braise with Asparagus,  
Spinach and Seasonal Mushroom Pilaf

or

Homemade Asparagus and Asiago Ravioli  
with Lemon Spinach Pasta, Morels and Ramps

### **Course Four**

Lemon Blueberry Tart with Hazelnut Crust