



This spring Ballantyne Country Club is serving prosciutto-wrapped chicken on lemon-dressed arugula, finished with candied pine nuts and balsamic onion jam.



In springtime, everything feels new, fresh and full of possibility. Lengthening days and mild evenings beckon, and we welcome the chance to meet with friends and family to enjoy a meal that captures the colors and flavors of the unfolding season.

At Ballantyne Country Club, executive chef Anthony Soriano sources fresh fish that are delivered directly from Florida within hours of being caught. This season, he's looking forward to serving pink snapper with a seasonal risotto as well as pan-roasted grouper with a ragout of baby vegetables and foraged chanterelles and morels.

In a presentation of chicken thighs wrapped in prosciutto di Parma, nestled into lemon-dressed baby arugula, and finished with candied pine nuts and balsamic onion jam — the dark meat's intense flavor is pleasantly balanced by the bright greens and sweet finishing touches.

At Blackthorne Restaurant & Bar, the heady aroma of herbs and ciabatta bread in the oven are immediate reminders that there's more than pub fare to be found



Anthony Soriano, executive chef at Ballantyne Country Club, likes to source fresh fish delivered within hours of being caught.

# THE TASTE • OF Spring

Five Restaurant  
Chefs Share  
Inspired Dishes  
of the Season

By Amy Rogers  
Photos by Ray Sepesy