



Easter Menu

April 17, 2022

Includes table service of scones, croissants, and our famous sticky buns

Starters

choice of

SEASONAL FRUIT & BERRIES
bruleed Greek yogurt

GREEN CHILE PORK STEW
topped with buttered tortillas

CHILLED GREEN & WHITE ASPARAGUS SALAD
Dijon vinaigrette, shaved manchego cheese, micro greens

Main Course

choice of

EASTER HAM
Dijon, maple syrup glazed scalloped potatoes, baby carrots
and green beans, whole grain mustard sauce

PAN ROASTED SALMON
lobster cake, asparagus, saffron root vegetable puree,
champagne butter sauce

GRILLED PETITE FILET MIGNON
crispy rosemary potatoes, creamed spinach, balsamic roasted
cippolini onions, choice of bordelaise or bernaise

EL CHORRO VEGETABLE STEAK
roasted cauliflower, harissa chickpea stew,
sautéed spinach, herb chimichurri **V/GF**

BEST OF BOTH WORLDS EGGS BENEDICT
one benedict with petite filet, béarnaise sauce,
and one with jumbo lump blue crab cake, tomato salsa hollandaise,
with roasted potatoes

Dessert

HOLIDAY PETITE SWEET PLATTER
four per person

\$80 per person

\$28 children 5-12 years

Price does not include tax or gratuity. A 20% gratuity is added to all bills, day of dining.

A maximum of 6 separate checks will be permitted per party. Please notify your server in advance when ordering.

*All of our meats & seafood are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. We are not a gluten free kitchen and therefore cannot guarantee cross-contamination will not occur. You may request gluten free accommodations acknowledging the above.