



## Easter Menu

March 31, 2024

*Includes table service of a pastry basket and our famous sticky buns*

### First Course

*choice of*

#### SPRING PEA SOUP

truffle crème fraîche, parmesan crisps

#### SEASONAL FRUIT PLATE

melons, berries, dried fruit, bruléed greek yogurt

#### WALDORF SALAD

shredded kale, apples, celery, grapes, candied nuts, green goddess dressing

### Second Course

*choice of*

#### GRILLED FILET MIGNON

au gratin potatoes, buttered asparagus,  
peppercorn demiglace

#### CREAMY POLENTA WITH WILD MUSHROOM RAGOUT

garlic spinach, shaved parmesan

#### PAN ROASTED SALMON

heirloom carrot risotto, haricot verts,  
red wine butter

#### GRILLED LAMB LOIN

goat cheese mashed potato, mint chimichurri,  
local vegetables

#### BEST OF BOTH WORLDS EGGS BENEDICT

one benedict of each:  
jumbo lump crab cake, tomato salsa hollandaise  
petite filet, bearnaise sauce, roasted potatoes

### Third Course

#### PETIT SWEET PLATE

fruit tart, strawberry shortcake, key lime pie, chocolate mousse cake

\$98 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.