

Easter 2017

~Soup & Salads~

Crab Bisque

Roasted Chicken Consommé a la Royale

Mixed Greens Salad, miso vinaigrette

Margarita Salad, fresh fruit, candied walnuts, blue cheese, tomato vinaigrette

Caesar Salad, focaccia croutons

~Appetizers~

Asparagus Tarte Flambé, onions, crème fraiche, bacon

Devilled Eggs, poached shrimp, smoked paprika, pickled cucumber

Lamb Meatballs, romesco

Buffalo Mozzarella, strawberry, arugula, 30 year balsamic

Cheese Plate, chabrin, le cousin & corsu vecchiu

~Entrees~

Crispy Crabcakes, grits cake, asparagus, green garlic vinaigrette

Braised Griggstown Farm Chicken, peas, scallion, potato

Seared Lamb Loin, onion marinade, lemon potatoes, mushrooms

Vegan Carrot Risotto, crispy leeks

Filet Mignon, au gratin potatoes, creamed spinach, chianti demi

Roasted Ham, rhubarb glaze, cannellini beans, spinach

Braised Beef Shortribs, bubble & squeak, horseradish

Seared Salmon, farina, sugar snap peas, mojo

Homemade Spaghetti, nettles, mushrooms, green garlic, truffle butter

Alaskan Halibut, braised green vegetables

~Dessert~

Mexican Chocolate Panna Cotta, candied cashews

Strawberry Rhubarb Pie, vanilla bean ice cream

Cadbury Cream Egg Cheesecake

Chocolate Chunk Fudge Brownie, vanilla ice cream, caramel sauce

Carrot Cake, cream cheese buttercream, walnuts

Vanilla Bean Crème Brulee

