



## Easter Dinner Menu 2018

Crab bisque	\$10
Italian Easter Soup, lamb broth, egg drop, parmesan crouton, herbs	\$8
Mixed greens salad	\$7
Maguerita salad	\$8
Caesar salad	\$8
Salad of Little Gem, shaved radish, pistachios, pickled asparagus	\$8
Asparagus and Egg Tart, feta cheese, pancetta	\$11
Devilled Eggs, smoked trout, trout roe, dill, pickled mustard seed	\$9
Lamb sausage in a Blanket, onion jam, harissa mustard	\$12
Poached Shrimp Salad, pickled vegetables, olive oil, herbs	\$18
Buffalo mozzarella, strawberry, arugula, 30 yr balsamic	\$14
Crispy Crabcakes, celery root slaw, avocado, mustard	\$34
Stuffed Griggstown Chicken Breast, potato & green bean salad	\$26
Grilled Lamb Chops, preserved lemon vinaigrette, lentil & faro salad	\$35
Fusilli with Sweet Pea Pesto, gold potatoes, walnuts (vegan)	\$17
Filet Mignon, au gratin, creamed spinach, chianti demi	\$36
Smoked Ham, sweet & sour glaze, parsnip puree, mustard greens	\$25
Grilled Grassfed Strip Steak, blue cheese soubise, blistered snap peas & mushrooms	\$39
Seared Salmon, minted pea puree, morel mushrooms, new potatoes	\$29
Cavatelli, nettles, mushrooms, green garlic, truffle butter	\$19
Alaskan halibut, braised green vegetables	m/p
Angel Food Cake, strawberry-rhubarb jam	\$8
Cadbury Cream Egg cheesecake	\$8
Individual Malted Chocolate Cake, toasted almonds, marshmallows	\$8
Carrot cake, cream cheese buttercream, walnuts	\$8
Vanilla bean crème brûlée	\$8

*Consuming raw or undercooked animal foods may increase the risk of foodborne illnesses*

\* Indicates gluten-free item

Executive Chef – Eben Copple