



Easter Dinner



Includes your choice of appetizer, salad, entree & a dessert sampler

Appetizer

Parmesan Panna Cotta (GF, Vegetarian)

Arugula pesto, pistachios & balsamic reduction, ancient grain bread.

Chicken Liver Pate (GF)

House made pate with fruit preserves, whole grain mustard & crostini.

Avocado Toast

House cured salmon, avocado & horseradish cream cheese on ancient grain bread.

Coriander & Rose Lamb Skewers

Pickled rhubarb, benne sesame seeds & spiced yogurt.

Spring Pea Soup

Creamy, rich soup with fresh crab meat.

Salad

Bibb Salad (GF)

Local bibb lettuce, cucumber, zucchini, radish & fresh herbs, honey dijon dressing.

Caesar Salad (GF)

Romaine & radicchio, herbed croutons & parmesan cheese.



Entree



Seared Atlantic Salmon

Asparagus veloute, Israeli couscous & benne sesame seed, mint honey glaze. 45

Herbed Parisian Gnocchi (Vegetarian)

Sauteed spring onion, asparagus & edamame, brown butter sauce & smoked ricotta salata. 45

Maple Smoked Ham (GF)

Fingerling potatoes, snow pea & cherry. 45

Grilled Bronzino (GF)

White wine risotto, roast spring onions & asparagus. 45

Country Fried Chicken

With fried brussel sprouts, bacon & garlic mashed potatoes. 45

Crab & Shrimpcakes

Crispy fingerling potatoes & shaved Napa slaw, shallot tartar sauce. 49

Grilled Lamb Chops

Castle Valley grits, snow peas & carrots, mint chimichurri. 49

Petite Filet, 5 oz (GF)

Fingerling potatoes, grilled asparagus & Madiera jus. 49



Dessert



Dessert Sampler

Kids Menu (12 & under) \$12

Caesar Salad;

Choice of Ham, Chicken Fingers, or Salmon Caesar Salad;

Ice Cream

GF Please tell your server if you need this dish prepared gluten free.

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO. ALERT YOUR SERVER TO ANY SERIOUS ALLERGIES.