



Easter Dinner



Includes an your choice of appetizer, salad, entree & a dessert sampler for \$55
Tax & gratuity not included.

Appetizer

Parmesan Panna Cotta

Basil pesto, pistachios & balsamic reduction, ancient grain bread

Coconut Crusted Shrimp

Curry aioli, chili oil & cilantro

Prosciutto-Wrapped Asparagus (GF)

Black garlic aioli & lemon zest

Chicken Liver Pate

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

Spring Pea Soup (GF)

Pea & parsnip puree, pea tendrils

Salad

Caesar Salad (GF)

Romaine & radicchio, herbed croutons & parmesan cheese

Entree

Maple Smoked Ham (GF)

Mashed potatoes, snap peas & apple chutney

Seared Atlantic Salmon

Israeli couscous, snap peas, pomegranate, toasted almond, honey glaze & sweet pea pistou

Crab & Shrimp Cakes

French fries, fennel & parsley salad, herb tartar sauce

Fresh Rigatoni with Spring Vegetables (V)

Peas, asparagus & roasted red pepper pesto

Braised Osso Bucco

Mashed potatoes, english peas & smoked tomato jus

Pan Roasted Duck Breast

Barley & wild rice risotto, spring onion, swiss chard & blackberry compote

Grilled Lamb Chops (GF)

Yukon potatoes, baby cauliflower & cucumber yogurt sauce

Grilled 5 oz Filet (GF)

Yukon potatoes, grilled asparagus, red wine reduction & ramp butter

Dessert

Dessert Sampler & Coffee or Tea

Kids Menu (12 & under) \$15

Caesar Salad;

Choice of Ham, Chicken Fingers & French Fries or Salmon & French Fries;

Ice Cream

V - This item is vegetarian. 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.