

HAPPY EASTER

APPETIZERS

BUTTERNUT SQUASH SOUP

CRISPY SAGE - PUMPKIN SEEDS

-10-

BURRATA CAPRESE

HEIRLOOM TOMATOES - PESTO SAUCE - BALSAMIC GLAZE - BASIL - PARMESAN CROSTINI

-17-

GRILLED PEACH SALAD

SPINACH - ARUGULA - GRILLED PEACHES - RED ONIONS -
PISTACHIOS - SEASONAL BERRIES - GOAT CHEESE - POMEGRANATE DRESSING

-18-

SALMON TARTAR

CHEF'S SEASONING - FINE DICED SALMON - AVOCADO - CRISPY SHALLOTS - CROUTONS

-19-

DEVEILED EGGS

CLASSIC DEVEILED EGGS TOPPED WITH CAVIAR - LOBSTER - PROSCIUTTO

-18-

SHEPHERD'S PIE

SLOW COOKED GROUND LAMB & BEEF - CLASSIC VEGETABLES - MASHED POTATOES

-20-

SEA SCALLOPS

ARTICHOKE PUREE - PICKLED RED ONIONS - GUANCIALE - PESTO SAUCE

-20-

ENTREES

SHORT RIB RAVIOLI

SLOW BRAISED SHORT RIB & MUSHROOM STUFFED RAVIOLI - CREAMY PARMESAN SAUCE

-30-

CHICKEN SALTIMBOCCA

AIRLINE CHICKEN TOPPED WITH PROSCIUTTO & SAGE - ROASTED POTATOES -
CIPOLLINI ONIONS - SNAP PEAS - CHERRY TOMATOES - CITRUS VELOUTÉ SAUCE

-32-

GRILLED SALMON

CORN SUCCOTASH - SWEET THAI CHILI GLAZE

-36-

PECAN CRUSTED HALIBUT

MARBLE POTATOES - CARROTS - MUSHROOMS - APPLE CIDER BEURRE BLANC

-42-

14OZ FRENCHED PORK CHOP

SNAP PEAS - ROASTED POTATOES - GUANCIALE - BOURBON PEACH COMPOTE

-42-

LOBSTER RISOTTO

FRESH LOBSTER MEAT - PEAS - CORN - COCONUT RISOTTO - SPICY OIL

-44-

SEARED LAMB CHOPS

FONDANT POTATOES - GLAZED CARROTS - MINT PEA PUREE - DEMI GLACE

-45-

12OZ NY STRIP STEAK

MASHED POTATOES - ASPARAGUS - COMPOUND BUTTER - DEMI GLACE

-49-

8OZ FILET MIGNON

FONDANT POTATOES - ASPARAGUS - COMPOUND BUTTER - DEMI GLACE

-49-

ADD SHRIMP OR SCALLOPS

-12-