

easter sunday

9 April 2023 • 11:30-4:30 pm

starters

French Onion Soup | Sourdough Crouton, Gruyere

Creamy Spring Parsnip + Leek Soup | Herb Oil

Organic Greens | Toasted Almonds, Blueberries, Vermont Goat Cheese, Pink Champagne Vinaigrette

Organic Romaine Caesar | Garlic + Herb Croutons, Asiago Crisps

Sea Salt-Roasted Beets | Baby Arugula, Vermont Goat Cheese, Fig Honey

entrees

Rotisserie Leg of Lamb | Spring Root Vegetables, Parsnip Potato Puree, Mustard Jus

Maple Plank Roasted Atlantic Salmon | Fingerling Potatoes, Spring Vegetables, Dill Pollen Butter Sauce

Potato + Herb-Dusted Cod | Baby Potatoes, Upper Grassy Greens, Lemon Butter Sauce

Marinated + Grilled Filet Mignon | Whipped Potatoes, Rainbow Carrots, Bearnaise Mousse

Heirloom Cherry Tomato Risotto | Micro-Green Salad, Herb Oil

Spicy Shrimp Scampi | Red Chili Flakes, Cherry Tomatoes, Asiago Cheese, Pasta #9, Garlic Chardonnay Butter

dessert

Goat Cheese Cheesecake Jar | Brown Butter Crumbs, Blueberry Compote

Oreo "Dirt Cake" Jar | Fresh Whipped Cream

Carrot Cake | Cream Cheese Frosting

Blood Orange Sorbet | Pomegranate Honey

58

PER PERSON