



Easter Menu

First Course

choice of:

POTATO & LEEK SOUP

crispy onions, olive oil, scallions

DEILED EGGS

bacon lardons, chili oil, micro greens

BEEF CARPACCIO

truffle oil, arugula, shaved fennel, chili flake

WARM BURRATA

braised tomatoes, toasted baguette, fresh basil, balsamic

Second Course

choice of:

ASPARAGUS SALAD

arugula, roasted red pepper, fried shallots, shaved parmesan, lemon basil vinaigrette

GREEN PEA SALAD

mixed greens, radish, goat cheese, mint-honey vinaigrette

STRAWBERRY SALAD

mixed greens, feta, walnuts, red onion, balsamic reduction

Third Course

choice of:

BAKED HONEY HAM

pineapple & brown sugar jam, mashed potatoes, green beans

SEARED DUCK BREAST

spring pea risotto, rhubarb sauce

ROASTED SPRING LAMB RACK

grilled polenta, green beans, rosemary-mint pesto

SLOW ROASTED PRIME RIB

mashed potato, green beans, demi-glace, horseradish cream sauce

PAN SEARED SALMON

sautéed spinach, shaved fennel, baby artichokes, lemon-beurre blanc

SPRING PEA RAVIOLI

blistered tomatoes, shallots, pearl onions, truffle mushrooms





Easter Menu

Dessert

choice of : (all desserts served with fresh whipped cream)

CHOCOLATE RASPBERRY TORTE

LEMON BLACKBERRY MASCARPONE CAKE

BANANA CARAMEL CHEESECAKE

SEASONAL SORBET

Easter Cocktails

MINT TULIP

mint, lemon juice, cranberry, citrus vodka, St. Germain

FUNNY BUNNY

Bailey's Irish Cream, chocolate liquor, cream

APRIL HOP

apricot brandy, vodka, blood orange liquor, orange juice, ginger ale

COTTONTAIL

Captain Morgan rum, banana cream rum, Bailey's Irish cream, crème d'banana

CUCUMBER MINT MULE

Ketel One botanical, mint, cucumbers, lime, ginger beer

ROSE SPRITZ

Chateau Rutas, sprite, fresh fruit

MANGO MIMOSA

