

Easter Dinner 2018

\$50.00 per person

First Course

Choice of One:

Savory Soup de Jour

Honey Glazed Acorn Squash Soup

Blood Orange Salad

Artisanal Greens, Blood Oranges, Cucumber, Baby Heirloom Tomatoes, Red Onion, Smoked Walnuts, Blood Orange Champagne Vinaigrette

14k Mixed Green Salad

Artisanal Greens, Tomato, Onion, Cucumber, Carrots, Balsamic Vinaigrette

Seafood Salad

Arugula, Grape Tomatoes, Cucumber, Roasted Corn, Shaved Fennel, Bay Shrimp, Bay Scallops, Jumbo Lump Crab, Shaved Prosciutto, Lemon Vinaigrette

Second Course

Entrees

Choice of One:

Herb Crusted Prime Rib with Horseradish Crème

Celery Root and Mashed Potatoes Puree
Garlic Broccoli Rabe and Roasted Heirloom Tomatoes

OR

Jack Daniel's Glazed Ham with Roasted Pineapple

Roasted Heirloom Cauliflower, Candied Sweet Potato

Sweet Endings

Choice of One:

Vanilla Bourbon Cake

Sponge Cake with Vanilla Syrup and Tahitian Vanilla Bean Mousse

Pistachio Cheese Cake

Pistachio dusted Chantilly Cream, with Caramel Drizzle