

Easter Dinner

\$85 per person

Choice of Appetizers

English Pea Soup

mint crème fraiche, garlic croutons

Mixed Local Greens Salad

charred asparagus, dates, chevre, caramelized shallot and sherry vinaigrette

Seared Diver Scallops

arugula, pistachios, apple mustard

Choice of Mains

Roasted New Zealand Lamb Chops

maple glazed baby carrots, roasted fingerling potatoes, minted jus

Seared Striped Bass

purple sweet potatoes, honeyed tahini, haricots vert, shaved almonds

Grilled Rosemary Ham

au gratin potatoes, baby turnips, snow peas, brown sugar glaze

Pasta Primavera

Casareccia pasta, baby vegetables, white wine and house-made butter sauce, fine herbs

Choice of Desserts

Carrot Cake

cream cheese frosting, cinnamon ice cream

Flourless Chocolate Cake

raspberry, caramelized white chocolate, mint