

Easter Menu

Saturday, March 30 \$65

APPETIZER

Smoked Salmon & Clam Chowder

Served with grilled bread and fresh chives

or

Artisan Mixed Green Salad

Selection of fresh mixed greens, candy cane beets, tomatoes, goat feta cheese radish, candied walnuts, shallots & Dijon vinaigrette

ENTREE

Braised Beef Short-Ribs

Served with a variety of mushrooms, bourbon glaze, mashed potatoes and roasted seasonal vegetables

or

Provençal Lamb Shank

Braised Lamb shank, served with potato gratin and roasted root vegetables

or

Oven Roasted Ling Cod

Served with lemon and asparagus risotto & chardonnay beurre blanc

DESSERT

Grand Marnier Crème Brûlée

or

Chocolate Torte

