



HAPPY EASTER

SUNDAY, APRIL 17 IN THE MAIN DINING ROOM

12NOON – 8PM

FIRST COURSE (choice of one)

SPRING GREEN SALAD

peas, white beans, mascarpone, arcadian mix, watermelon radish, piment d'esLETTE spiced filberts, pickled cauliflower, sherry vinaigrette

GREEN LENTIL SOUP

green lentils, blueberry sausage, lemon zest, rainbow chard

ARTICHOKE STUFFED SQUASH BLOSSOM

strawberries, cucumber, basil, mint, feta, rhubarb

SPRING VEGETABLE QUICHE

davina tomatoes, gruyère cheese, bacon, asparagus slaw

ENTRÉES (choice of one)

VEAL OSSO BUCCO

red pepper polenta, onions au blanc, cured carrots, english peas, cuisson

ZESTY ORANGE PORK RACK

seasonal asparagus, pickled ramps, anise scented sweet potato, apricot gastrique

SEARED HALIBUT

brown butter bay scallops, meyer lemon thyme risotto, english peas, parsnip, vin blanc

NORTH COUNTRY MUSHROOM BLEND

fennel, morell mushroom, ramps, campanelle, chive oil, marinated feta

SWEET ENDINGS (choice of one)

WHITE CHOCOLATE EXOTIC MOUSSE

mango inserts, coconut caramel crème anglaise

DECONSTRUCTED STRAWBERRY-RHUBARB TART

strawberry foam, sable, rhubarb chips

ROASTED PEACHES AND CREAM

almond cake, crème brûlée

THREE COURSE PRIX FIXE MENU

ADULTS: \$60 PER PERSON

CHILDREN 5-12 YEARS OF AGE: \$30 PER PERSON

Subject to tax and 20% service charge