

Happy Easter!

Beginnings

Cream of Asparagus

brioche croutons, jonah crab salad, citrus oil

House Cured Salmon Benedict

savory french toast, poached egg, citrus hollandaise

Roasted Fennel & Goat Cheese Tart

honey glazed beets, arugula, hazelnut gremolata

Heirloom Tomato Panzanella

mozzarella, basil, capers, croutons, red wine vinaigrette, evoo

Green Chili Pork Stew

dutch oven corn bread, avocado, monterey jack, poblano crema

Entrées

Moroccan Spiced Lamb Two Ways

charred eggplant puree, smoked cabbage, neuske's bacon, lamb demi, mint chimichurri

Bbq shrimp & Grits

anson mills cheddar grits, fried egg, chorizo broth, tomato jam

Braised Beef Cheek & Bone Marrow Raviolis

candied pearl onions, savoy spinach, maitake mushrooms, black truffle butter

Spring Vegetable Frittata

asparagus, artichoke, leeks, ricotta, tomato coulis, basil pitsou

Pan Roasted Alaskan Halibut

morrell mushrooms, english peas, cauliflower gnocchi, chardonnay chive sauce

Desserts

Strawberry Rhubarb Trifle

whipped mascarpone, tahitian vanilla shortcake, kefir lime meringue

Cookies & Cream Cheesecake

dark chocolate brownie, crème fraiche gelato

Pineapple Upside Down Bread Pudding

brown sugar milk crumb, rum caramel, cherry gelato

“The Easter Basket”

lemon mousse, sweet phyllo dough, citrus curd, fresh berries