



Easter Menu

STARTERS

Carrot Ginger Soup

with lemon dill cream cup 5 bowl 9

Spinach Salad

tossed with warm bacon vinaigrette, red onion, candied pecan, feta 17

Crab Timbale

lump crab, avocado, citrus vinaigrette 21

Smoked Salmon Flatbread

arugula, red onion, capers, lemon, dill creme fraiche 19

Breakfast Tacos

chorizo, roasted corn, scallion, potato hash 18

Lemon Ricotta Muffins

served warm, basket of 6 with blueberry butter 14

Shrimp Cocktail

bloody mary cocktail sauce 16

ENTRÉES

Orange Marmalade Baked Ham

marmalade and dijon mustard glaze, potato pave, baby carrots and green beans 25

Marscapone Risotto

with peas, lemon zest, Maine lobster tail 37

Fried Chicken and Waffles

cider maple glaze, whipped marscapone, homefries 25

Lobster Hash Skillet

Maine lobster, potato, onion, pepper and roasted corn hash, poached egg, bearnaise 35

Prime Rib

homefries, asparagus, horseradish crema 37

Beet Wellington

roasted beet, porcini pistachio duxelle, spinach, boursin, roasted vegetable demi 27

Salmon Florentine

over a lobster omelet with spinach and gruyere, homefries 38

Chicken and Shrimp Carbonara

with sweet peas, prosciutto, fresh tagliatelle 28

DESSERTS

Easter Bunny Carrot Cake

cream cheese frosting 11

Lemon Tart

lemon curd, graham cracker tart, fresh berries 10

Lavender Honey Panna Cotta

11

Lemon Blueberry Cheesecake

13