



EASTER

CHEF'S MENU

First Course (Choose One)

-Spring Pea & Mint Soup

Fresh green peas and garden mint, finished with crème fraîche and toasted brioche.

-Beet Carpaccio & Goat Cheese Salad

Roasted beet carpaccio with whipped goat cheese, pistachio crumble, baby arugula, and balsamic reduction

-Spicy Tuna Sushi Roll.

Spicy tuna with spicy mayo, cucumber, and avocado

Sorbet

-Seasonal Fruit

Main Course (Choose One)

-Herb-Crusted Rack of Lamb

Served with rosemary jus, garlic mashed potatoes, and grilled asparagus

-Pan-Seared Atlantic Salmon

Served with lobster cream sauce, herb and garlic risotto, and seasonal vegetables

-Grilled Thick-Cut Pork Chop

Finished with honey grain mustard glaze, served with potato dauphinoise, seasonal vegetables

-New York Striploin Steak

Served with caramelized shallots, red wine demi-glace, Yukon Gold mashed potatoes, and seasonal vegetables

Dessert

-Classic Berry Pavlova

Crisp meringue topped with whipped cream, fresh seasonal berries, crème anglaise, and red wine syrup

\$80 per guest

