

easter dinner

3-course prix-fixe menu

1ST COURSE

choice of

Little Gem & Baby Kale

crispy parmesan, garlic crouton, caesar dressing

Beet & Goat Cheese Salad

pickle onions, citrus, baby arugula

Burrata Toast

tomato jam, heirloom tomato, burrata, balsamic reduction

Crispy Octopus

romesco sauce, crispy potato, chimichurri

ENTRÉE

choice of

Mushroom Wellington

puff pastry, portabella mushroom, gruyere cheese

Roasted Halibut

black rice, carrot, spring pea & mint puree

Braised Short Rib

potato pave, kale, black garlic & red wine glaze

Herb-Crusted Rack of Lamb

creamy polenta, asparagus, herb salad

DESSERT

choice of

Flourless Chocolate Cake

chocolate ice cream, caramel, chocolate sauce

Lemon Bar

blueberry compote, cured lemon, whipped cream

Carrot Cake

cream cheese frosting, raspberries

RAW BAR

a la carte

Grande Plateau Fruits de Mer

170

12 east coast oysters, 8 east coast clams,
8 shrimp cocktail, lobster salad,
lump crab salad, daily tartare selection

Petit Plateau Fruits de Mer

95

6 east coast oysters, 4 east coast clams,
4 shrimp cocktail, lobster salad,
lump crab salad, daily tartare selection

Shrimp Cocktail

20

4 U10 shrimp, gribiche, cocktail sauce

East Coast Oysters on the Half Shell

21 | 42

1/2 dozen | dozen

East Coast Littleneck Clams

8 | 16

1/2 dozen | dozen

CHILDREN'S MENU

1ST COURSE

choice of

Fresh Cut Fruit

Vegetable Crudit 

2ND COURSE

choice of

Penne Pasta

butter or pomodoro

Mac & Cheese

breadcrumb, broccoli

Crispy Chicken & Waffles

maple syrup

Cheeseburger

brioche bun, french fries

DESSERT

choice of

Vanilla or Chocolate Ice Cream

caramel, chocolate sauce, sprinkles