

EASTER CELEBRATION

\$85 Per Person ++

FIRST COURSE

WARM SPINACH SALAD

*Warm Spinach & Arugula, Local Goat Cheese,
House Made Pancetta, Sliced Shallots,
White Wine Vinaigrette*

BISTRO SALAD

*Mixed Greens, Grape Tomatoes, Cucumber,
Red Onion, Shredded Carrot, Local Goat Cheese,
Dijon Sherry Vinaigrette*

FRENCH ONION SOUP

Crouton, Aged Gruyère

SEASONAL BAKED BRIE

*Brûléed Pennsylvania Peaches, Balsamic Glaze,
Crispy Prosciutto, Served with Naan*

SHRIMP & ARTICHOKE SCAMPI

*Sautéed Shrimp, Marinated Artichoke Hearts,
Lemon Beurre Blanc, Pea Purée*

ENTRÉE

RACK OF LAMB

*Frenched Lamb Rack, Fingerling Potatoes,
Roasted Rainbow Carrots, Leek & Herb
Chimichurri*

PRIME RIB

Pommes Purée, Haricot Verts, Bordelaise

PAN SEARED SCALLOPS

*Seared Scallops, Summer Corn Purée, Pancetta
Wild Rice, Pickled Radish*

AIRLINE CHICKEN

*Citrus Airline Chicken Breast, Braised Fennel
and Onion, Pommes Purée, Lemon Beurre Blanc*

HARISSA BAKED TOFU

*Baked Tofu, Harissa Sauce, Chickpea Frites,
Panisse & Corgette Ribbons, Lemon Vinaigrette*

DESSERT

CRÈME BRÛLÉE

*Vanilla Bean Raspberry Crème, Caramelized Sugar, Lemon Shortbread,
Fresh Berries*

FLOURLESS CHOCOLATE CAKE

*Dark Chocolate Cake, Strawberry Mousse, Ganache Glaze, Fresh Strawberries,
Strawberry Coulis*

CARROT CAKE

*Carrot cake, Cream Cheese Mousse, Cream Cheese Buttercream,
Buttery Oat Crumble, Candied Orange, Fresh Blackberries*

Mirbeau®