

EASTER DINNER

SUNDAY, APRIL 12, 2020

CHEF'S SELECTION OF AMUSE-BOUCHE

FIRST COURSE

CELERY ROOT BISQUE

Pecan Gremolata, Grilled Apple Salad

CLAM CHOWDER

New England Style, Chives

PEA TENDRIL & WATERCRESS

Spring Peas, Carrot, Sunflower Seeds, Parmesan, Herbed Yogurt, Ricotta Salata

SPRING BEAN & ARUGULA SALAD

Cannellini Beans, Green & Wax Beans, Radish, Tomato, Shallot, Charred Lemon, Thyme Vinaigrette

ENTRÉES

GRILLED TOURNEDOS OF BEEF

Crispy Spring Onion & Cheddar Potato Cakes, Local Greens, Smoked Garlic Butter, Crispy Onions, Demi-Glace

PISTACHIO & MATCHA CRUSTED ICELANDIC COD LOIN

Ginger & Lemongrass Scented Carolina Gold Rice, Baby Bok Choy, Yuzu, Endive & Citrus

SMOKED NORTH COUNTRY HAM

Green Bean Casserole, Potato Gratin, Rhubarb Chutney, Maple Pecan Biscuit

HERB CRUSTED LEG OF LAMB

Anson Mills Speckled White Grits, Spring Peas & Pearl Onions, Mint Persillade, Demi-Glace

HERB MARINATED SCOTTISH SALMON

Anson Mills Farro & Spinach, White Asparagus, Meyer Lemon Vinaigrette, Baby Greens, Strawberry Rhubarb Coulis

HOUSE MADE CASARECCE

Local Dunk's Mushrooms, Arugula, Cherry Tomato, Lemon Basil Pesto, Goat Cheese

DESSERTS

CINNAMON ROLL CAKE

Bananas Foster, Pecans, Vanilla Ice Cream

VANILLA BEAN CRÈME BRÛLÉE

Coconut Macaroon, Chocolate Covered Almonds

STRAWBERRIES & BALSAMIC

White Chocolate Granola, Vanilla Bean Panna Cotta, Strawberry Coulis, Pistachio

CHOCOLATE PEANUT BUTTER CHEESECAKE

Chocolate Cookie Crust, Peanut Butter Cream Cheese Filling, Chocolate Ganache, Peanuts, Caramel Sauce, Chantilly

PINEAPPLE SORBET

Whipped Coconut, Candied Lemon Zest

EXECUTIVE CHEF TINA VERVILLE