



# Easter Sunday

## CHEF'S SELECTION OF AMUSE-BOUCHE

### APPETIZERS

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#### NEW ENGLAND CLAM CHOWDER

TRADITIONAL RECIPE, CHIVES

#### SALMON TARTARE

CUCUMBER SALAD, CRÈME FRAÎCHE, BABY MUSTARD GREENS,  
CROUTONS, PISTACHIO

#### HERON POND FARM CARROT BISQUE

SPICED CRÈME FRAÎCHE, CILANTRO, CURRY OIL

#### OLIVE & RICOTTA AGNOLOTTI

CHERRY TOMATO, SPINACH, OLIVE, TOMATO BROTH, PARMESAN, BASIL

#### SPRING PEAS & BURRATA

PEA PURÉE, DOWIE FARM PEA TENDRILS,  
BENTON'S SMOKEHOUSE HAM, LEMON VINAIGRETTE

#### HOUSE MADE LAMB MERGUEZ

MINT AIOLI, CITRUS & WHITE BEAN SALAD

### SALADS

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#### BABY KALE & LOLLO ROSSO SALAD

CAULIFLOWER, SHALLOT, GOLDEN RAISINS, SUNFLOWER SEEDS,  
COMTÉ, RED WINE VINAIGRETTE

#### SPRING BEAN & ARUGULA SALAD

CANNELLINI BEANS, GREEN & WAX BEANS, RADISH, TOMATO, SHALLOT,  
HERBS, CHARRED LEMON, THYME VINAIGRETTE

## ENTRÉES

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### GRILLED FILET MIGNON

CRISPY SPRING ONION & CHEDDAR POTATO CAKE, ASPARAGUS,  
SMOKED GARLIC BUTTER, WATERCRESS, DEMI-GLACE

### ICELANDIC COD LOIN

SPRING PEAS, FAVA BEANS, WILD RICE PILAF, DRIED FRUIT,  
CITRUS & CINNAMON, MEYER LEMON VINAIGRETTE

### SMOKED NORTH COUNTRY HAM

GREEN BEAN CASSEROLE, POTATO GRATIN, RHUBARB CHUTNEY,  
BROWN SUGAR CINNAMON BISCUIT

### HERB CRUSTED LEG OF LAMB

ANSON MILLS SPECKLED WHITE GRITS, SPRING PEAS & PEARL ONIONS,  
BABY CARROT, MUSTARD DEMI-GLACE

### CARDAMOM MARINATED SCOTTISH SALMON

LENTILS, BABY ROOT VEGETABLES, RHUBARB GASTRIQUE, BLOOD ORANGE

### HOUSE MADE CASARECCE

LOCAL DUNK'S MUSHROOMS, GREEN GARLIC & PISTACHIO PESTO,  
CHERRY TOMATO, BOURSIN

## DESSERTS

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### CARROT CAKE DONUTS

CREAM CHEESE ICING, CARAMEL TOFFEE CRUNCH ICE CREAM,  
CARROT PURÉE, TOASTED COCONUT

### VANILLA BEAN CRÈME BRÛLÉE

LEMON THYME SHORTBREAD, PISTACHIO MOUSSE

### LEMON CHIFFON CAKE

LEMON CURD, BUTTERCREAM, RASPBERRY COULIS, CANDIED LEMON WHEEL

### PEANUT BUTTER CHEESECAKE

CHOCOLATE COOKIE CRUST, CHOCOLATE GANACHE,  
ROASTED PEANUTS, CARAMEL SAUCE, CHANTILLY

### ROSÉ SORBET

STRAWBERRY LEATHER, BERRY MELANGE

EXECUTIVE CHEF - TINA VERVILLE