

Easter Weekend Dinner Prefix 2018
\$98 Three Course

Appetizers

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy-Honey*
Pretzel Dusted Calamari, Mustard Aioli*
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade*
Burratta with Rhubarb Compote, Arugula and Black Pepper
Sucrene Salad, Blue Cheese Dressing, Spring Peas, Crispy Bacon
Kale Salad, Parmesan, Lemon, Sourdough Croutons
Thai Spiced Brocoli Soup, Coconut Foam and Lime

Pizza and Pasta

Mozzarella Pizza, Tomatoes, Chili Flakes and Basil
Black Truffle and Fontina Cheese Pizza
Paccheri and Meatballs
Smoked Tomato Ragu, Parmesan Cheese*
Fresh Tagliatelle
Spring Mushrooms, Charred Jalapeno and Herbs

Sides (Supplemnet \$10)

Grilled Broccoli Rabe, Olive Oil and Chili Flakes
Spring Peas, Fava Beans and Pickled Ramps
French Fries
Mashed Potatoes

Entrees

Beluga Lentils, Chili Oil and Black Vinegar, Sweet Potato
Broccoli and Cilantro Stems

Slow Cooked Organic Salmon
Potato Puree, Spring Vegetables, Basil Vinaigrette*

Spice Crusted Black Bass
Pearl Onions, Edamame, Sweet and Sour Jus*

Roasted Maine Lobster
Potato Gnocchi, Golden Chantrel, Ramp Pudding

Grass Fed Cheeseburger
Brie Cheese, Truffle Aioli and French Fries*

Organic Roasted Chix
Lemon Potato Confit, Black Pepper and Herbs

Crispy Ny State Duck Breast
Glazed Rhubarb, Morels and Grainy Mustard Sauce*

Grilled Rack of Lamb
Brocoli Spaetzle, Aleppo Chile Emulsion *

Seared Beef Tenderloin
White Asparagus, Buttery Hot Sauce, Herbs and Flowers*

Dessert

Warm Chocolate Cake, Vanilla Icecream
Rhubarb Cheesecake, Hibiscus Sorbet
Yuzu Pudding Cake, Macerated Strawberries
Salted Caramel Sundae, Candied Popcorn and Chocolate Sauce