EASTER SUNDAY, APRIL 17TH, 2022
11AM / 1PM / 3PM / 5PM

RAW BAR

Maine Oysters  6 for $19  Shrimp Cocktail  $3 per piece

FIRST | CHOICE OF

Farm Green Salad
toasted seeds, shaved fennel, sherry vin, finback cheese

Crispy Maitake Mushroom
Mole poblano, whipped creme fraiche, nuts, seeds

Crab Salad Toast
Foccacia, yuzu koshu cream cheese, pickled vegetables

Tuna Tartare
Cornbread crackers, black garlic aioli, chili crunch, scallion

Foie Gras Mousse
Pistachio-almond spread, citrus gelee, shiso leaf

Shortrib Ragout
Cavatelli, truffle ricotta, fine herbs

ENTREE | CHOICE OF

Apple Cider Glazed Ham
onion & cheddar crepe, peas, mustard vinaigrette

Crab & Lobster Cake Benedict
poached egg, brioche, sauce charon

Painted Hills NY Strip
brandy cream sauce, pink peppercorn, potatoes, braised onion

Fluke Filet
Lemon coconut brodo, orzo, herbs, root vegetables

Spring Lamb Duo
Lamb loin, lamb shank ragout, carrot-tamarind puree, shaved vegetable salad, herb salsa

Ricotta Gnocchi
marinara, whipped ricotta, basil

DESSERT | CHOICE OF

Carrot Cake
orange, carrot gelee, caradmom

Pavlova
chocolate cream, berry jam, pistachios

Lemon Meringue Tart
lemon curd, fresh citrus

Chocolate Cake
malted milk anglaise, toasted coconut, robins eggs candies

THREE COURSE PRIX FIXE | $59 FOR ADULTS $29 FOR CHILDREN UNDER 12