

Easter Menu 2023

FIRST COURSE

Thai Calamari

peanut sauce/wasabi aioli

Rare Ahi Tuna

ponzu/ginger/wasabi/seaweed salad

Pimento Cheese

tomato jam/crispy bacon/baguette

Jumbo Shrimp Cocktail

traditional accoutrements

SECOND COURSE

Tomato & Iceberg Wedge

bleu cheese/smoked bacon

The Classic Caesar

romaine/crouton/parmesan

Mixed Greens

Carrots, cucumber, tomatoes, stilton crumbles, balsamic vinaigrette

THIRD COURSE

Wagyu Flat Iron Steak

sweet potato hash/charred green onion vinaigrette

North Atlantic Salmon

grilled boy & girl farm vegetables/tomatillo pico/honey lime vinaigrette

Broiled Lamb Chops

yukon potato and morel mushroom gratin/grilled citrus agrodulce/pistachio gremolata

Pan Roasted Crab Cakes

chipotle corn relish/basil aioli

Spring Frittata

Grilled 4oz. Lobster Tail.

leeks/english peas/ricotta/marcona almonds

green goddess dressing

Shrimp And Fresh Shucked Clam Linguini

applewood bacon lardons/garlic parmesan crema/spinach/cherry tomatoes

oreganata nada breadcrumbs