



Easter Celebration

85 PER ADULT | 40 PER CHILD UNDER 12 (2-course) ++

STARTERS

CHILLED SPRING PEA SOUP

lavender honey, minted creme fraiche (v) (gf) (df)*

CRISP ARTICHOKE HEARTS

Calabrian chili aioli, fresh herbs, Parmesan Reggiano (v) (vegan) (gf) (df*)*

LITTLE GEM CAESAR SALAD

classic Caesar dressing, Grana Padano, anchovies, toasted homemade sourdough croutons (v) (gf*) (df*)*

EAST COAST CHILLED OYSTERS

on the half shell, lemon, red wine mignonette (gf) (df)

SHAVED ASPARAGUS SALAD

mixed greens, bacon lardons, fresh herbs, crisp goat cheese, balsamic shallot dressing (v) (vegan*) (gf) (df*)*

SALMON RILLETTES

grilled baguette, capers, pickled onion, whipped dill crème fraiche (gf)*

ENTREES & SANDWICHES

STEAK & EGGS

grilled 10oz ribeye, two eggs any style, crisp lemon mixed greens, confit shallot smashed fingerlings (gf) (df)

SKILLET FRITTATA

asparagus, chanterelle mushrooms, goat cheese, crisp lemon mixed greens, confit shallot smashed fingerlings (v) (gf)

CRAB EGGS BENEDICT

crab salad, poached eggs, arugula, white wine hollandaise, English muffin, crisp lemon mixed greens, confit shallot smashed fingerlings

PAIN PERDU

brioche French toast, frangipane, fresh berries, mint, bacon or sausage, confit shallot smashed fingerlings (v)*

VEGAN "LOX" & AVOCADO TARTINE

carrot "lox", Orwashers local sourdough, cashew cream, dill, capers & olive oil, crisp lemon mixed greens (vegan) (gf) (df)*

CREPES CROQUE MADAME

ham stuffed crepe, Gruyère, Dijon Béchamel, topped with sunny side up egg, crisp lemon mixed greens

GRILLED SALMON

spring pea risotto, asparagus, balsamic glaze (gf) (df)*

LEG OF LAMB

roasted leg of lamb, seasonal vegetables, herb pomme purée, black garlic bordelaise (gf)

*(v) vegetarian / (gf) gluten free /
(df) dairy free / (*) option available*

DESSERTS

ASSORTED MINI PASTRY DESSERT BUFFET

Chef Meggan's assortment of mini cakes, croissants, cookies and other delectable treats



Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. Please inform your server if a person in your party has a food allergy. Shared plates will be charged an additional \$3. Groups of 6 or more will be charged a 20% gratuity.