

# EASTER SUNDAY

SUNDAY, APRIL 1, 2018  
*Forty Nine Dollars, Prix Fixe*



## APPETIZERS

### FORAGED MUSHROOM BISQUE

Black Truffle Butter, Leeks

### SHELLFISH TASTING

Half Lobster Tail, Wellfleet Oyster, Grilled Shrimp with Three Sauces

### SPRING DUG BEETS AND LOCAL ORGANIC LETTUCES

Farmer's Cheese, Salted Hazelnuts, Shaved Asparagus, Citrus Vinaigrette

### HAND CRAFTED VEAL, ASPARAGUS & RICOTTA RAVIOLI

Asparagus & English Pea Veloute, Pea Tendrils, Pancetta, Pecorino

## ENTRÉES

### PAN~SEARED SCOTTISH SALMON

Basil Rubbed Marble Potatoes, Broccoli Rabe, Sauce Harissa

### SKILLET ROASTED HALF GIANNONE FARMS CHICKEN

Creamed Leeks, Sweet Potato Purée, Roasted Chicken Jus

### SLOW~COOKED PRIME RIB OF BEEF

Horseradish Whipped Potatoes, Vidalia Onion Jus, Asparagus Hollandaise

### SKILLET SEARED GULF OF MAINE SCALLOPS

Valencia Orange Peel Beurre Blanc, Rock Shrimp Risotto, Snow Peas

### FINES HERBS ROASTED SPRING LAMB RACK

Parsley-Arugula Pistou, French Green Beans  
Quinoa with Cucumber, Eggplant, and Fennel

## DESSERT TRIO

**MINI SEA SALT CARAMEL CRÈME BRULÉE, CARROT CAKE & SPICED CARROT  
REDUCTION, DARK CHOCOLATE BRANDIED CHERRY TRUFFLE**

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*Menu Subject to change*