

Easter Prix Fixe 2021

1st Course ~ Choice of One

Quail Creek Classic Escargot

White Wine Garlic Butter, Fresh Herbs, French Baguette Crostini, Fresh Lemon
or

Cold Water Oysters on the Half Shell and Shrimp Cocktail

Six Freshly Shucked Oysters of the Day
or

Spring Beet Presentation

Poached Chioggia Candy Striped Beets, Maple Roasted Cider Beets, Pistachios,
Cypress Grove's Purple Haze Cheese, Beet Top Lettuces, Baby Arugula,
Apple Cider Vinaigrette
or

Crispy Squash Blossom

Ricotta Stuffed, Petite Chive and Iberico Ham Quiche,
Smoked Tomato Emulsion, Chive Oil
or

Spring Pea and Asparagus Gazpacho

Crème Fraiche, Golden Ossetra, Pea Tendril, Ciabatta

2nd Course ~ Choice of One

Spring Lamb Chops

Apricot Glazed, Herb and Garlic Roasted Fingerling Potatoes, Creamed Spinach
and Fennel, Boursin Cheese, Mint and Kiln Dried Cherries, Cabernet Lamb Jus
or

Slow Roasted Prime Rib

Aged Beef, Rosemary and Thyme Butter Crusted, Loaded Twice Baked Potato,
Mélange of Sautéed Spring Vegetables, Red Wine Jus, Horseradish Sauce
or

Duo of Duck

Crispy Thigh and Confit Leg, Vanilla and Orange Scented Blackberries,
Butternut Puree, Crispy Carrots, Onion Ash, Blueberry and Red Wine Gastrique
or

Pan Seared Chilean Seabass

Whipped Ricotta, Lemon, Sautéed Spinach, Parmesan, Russet Gnocchi

3rd Course ~ Choice of One

Vanilla Bean Crème Brulee

Fresh Berries, Shortbread Cookie

Old Fashioned Carrot Cake

Cream Cheese Icing, Bourbon Caramel, Toasted Walnuts

Peanut Butter and Banana Parfait

Dark Chocolate Sauce, Peanut Butter Cake, Toasted Peanuts, Whipped Cream

~ \$59 plus tax per adult ~

