

EASTER SUNDAY 2019

3 Course Prix Fixed
\$55 pp



For the Table

Baked Camembert
Apricot Marmalade, Candied Walnuts, Crostini (+16)

Asparagus & Ricotta Tart (+14)

Fig & Prosciutto Flatbread
Fresh Mozzarella (+15)

First

Artisanal Baby Greens
Grape Tomatoes, Shallots, Ginger & White Balsamic Dressing

North House 'Caesar'
Romaine, Brussels Sprouts, Dried Cranberries, Candied Almonds, Garlic Caesar

New England Clam Chowder
Chopped Clams, Bacon, Potato, Cream

Tomato Bisque
Goat Cheese Crostini

Crab & Corn Vol au Vent
Puff Pastry, Leeks, Bechamel

Smoked Salmon Mousse
Blood Orange, Celery Leaf, Horseradish Croquette

Second

House Smoked Ham
Bourbon & Brown Sugar Glaze, Pommies Puree, Vegetable Medley

Slow Roasted Prime Rib
Duck Fat Roasted Potatoes, Butter Basted Carrots

Ricotta Gnocchi Primavera
Asparagus, Wild Mushrooms, Spinach, Garlic, EVOO

Pork Tenderloin
Peach & Walnut Stuffed, Pommies Puree, Haricot Verts

Three Cheese Meat Lasagna
Veal, Pork, Ricotta, Parmesan, Mozzarella

Whole Roasted Rainbow Trout
Fregola Sarda, Asparagus, Pearl Onions & Spinach Tossed with Pistou

Roasted Leg of Lamb
Mint Pesto, Roasted Potatoes, Vegetable Medley

Half Chicken
Pan Roasted, Wild Mushroom & Haricot Vert Casserole

Third

Crepes
Filled with Orange Scented Ricotta Cream, Fresh Berries, Local Honey

Carrot Cake
Cream Cheese Icing, Toasted Coconut

Salted Caramel Crème Brulee
Chocolate Chip Biscotti

Chocolate Mousse Cake
Valrhona Milk Chocolate & Caramel Mousse, Chocolate Cake