



Easter Menu

April 9, 2023

First Course

Choice of:

Easter Salad

Frisée, Pomegranates,
Endive, Sliced Kumquat,
Toasted Almonds
Lemon Vinaigrette

Stuffed Artichoke

Spinach & Goat Cheese
Stuffed Bottoms
with Pesto Coulis

Spinach & Watermelon Salad

Baby Spinach, Ripe
Watermelon, Feta Cheese
Raspberry Vinaigrette

Soft Herb Polenta

with Bolognese Sauce
Shaved Pecorino Cheese

Second Course

Choice of:

Housemade Fresh Mozzarella

with Fire Roasted
Red Peppers

Penne Primavera

Spring Peas, Grape
Tomatoes, Yellow Squash
in a Garlic Broth

Calamari Padella

Crisp Calamari Sautéed
with Sweet Cherry
Peppers, Pine Nuts,
Sweet Chili, Soy Sauce &
White Balsamic Vinegar

Gnocchi

Roasted Zucchini,
Applewood Smoked
Bacon, Tomatoes
Basil Cream Sauce



Third Course

Choice of:

Chicken Rollatini

Chicken Stuffed with
Fresh Spinach,
Goat Cheese, & Onions

Swordfish Oreganata

Toasted Breadcrumbs
Caper Cream Sauce

Grilled Berkshire Pork Filet

Honey Crisp Apple
Brandy Sauce

Atlantic Salmon

Honey Garlic Sauce

Braised Angus Beef Short Ribs

Short Ribs Slow Simmered
in Barolo Wine Sauce

Braised Lamb Shank

~ Surcharge \$10
Mint Demi-Glace

All Entrees Served with Roasted Cauliflower,
& Spring Squash and Whipped Potatoes

Fourth Course

Homemade Carrot Cake Topped with Cream
Cheese Frosting and Candied Carrots
Paired with a Chocolate Truffle

\$64.95 Per Person Plus Tax & Gratuity