



Easter DINNER

APPETIZERS:

Golden Fried Artichoke Hearts

Lightly browned with cilantro lime aioli

Butternut Squash Ravioli

With brown butter and fresh sage

Baked Stuffed Clams Oreganata

garlic butter sauce

Mexican Shrimp Cocktail

With Bermuda onions, Avocado, and spicy tomato sauce

Raspberry Baked Brie en Phyllo

with fresh berries, fig compote, and a balsamic reduction

Pan Fried Maryland Crab Cake

with citrus vin blanc

SALAD COURSE

Mixed field greens with hearts of Palm, dried cranberries, toasted pecans & crumbled feta cheese with raspberry vinaigrette

ENTREES:

Grilled Berkshire Pork Chop *GF

Hudson Valley apple brandy glaze, mashed sweet potatoes

Roasted Duckling Hamilton *GF

oranges, gran marnier glaze, sweet potato

Pan Seared Fillet of Atlantic Halibut

Over roasted corn risotto with chardonnay shallot Vin Blanc

Cabernet Braised Lamb Shank Janette

with roasted root vegetables and garlic mashed potato

Stuffed Breast of Chicken Cordon Bleu

Virginia ham, gruyere, golden crust, cognac creme

Prosciutto Wrapped Black Angus Filet Mignon

topped with mushroom Douxelle parmesan over roasted garlic mashed potato with port wine demi glaze

Vegan Santorini Moussaka *GF

Grilled Eggplant, seasoned ground plant based meat topped with mashed potato and vegan mozzarella cheese

DESSERT:

The American Bread Pudding

Linzer Torte almond crust, raspberries

Chocolate Decadence Cake *GF

American Cheese Cake

Ganache Layer Cake

\$69.95/Person + Bev, Tax, & Gratuity

** Can be made Gluten Free, ask your server

*GF: Gluten free or can be made Gluten free

