

# Easter Sunday at Pluckemin Inn April 24, 2011



This Easter, celebrate the joy of the season with a warm afternoon or evening of fine food, friends, family and the dawning of Spring. And leave the cooking to us.

Three or Four-course options.  
Seatings available from 1:00 to 6:00 pm.

- Three courses: \$60 per person  
(Appetizer, Entree, Dessert)

- Four courses: \$70 per person  
(Two Appetizers, Entree, Dessert)

Seats are extremely limited -  
call early to reserve.

**For reservations: 908/658.9292**

## Easter Sunday at Pluckemin Sunday, April 24 2011 | Seatings from 1:00 pm to 6:00 pm

### *Appetizers*

Roasted organic beet salad, local goat cheese, Three Meadows Farm arugula

Potato leek soup, smoked caviar and apple

Papardelle, asparagus, peas, favas, ricotta salata

Crispy soft-shell crab, broccoli rabe, favas, Meyer lemon, pecorino

Organic bean salad, clams, preserved lemon, cauliflower, country ham

Organic risotto, gorgonzola, walnut, radicchio, saba

Baby romaine lettuce, local egg, parmesan, pickled ramps, anchovy

### *Entrees*

Niman Ranch lamb, peas, favas, spring onions, ramps (\$10 supplement)

Roasted chicken, pasta gratin, mushrooms, wilted herb salad

Monkfish, shrimp, clams and mussels stew, potato spinach

Niman Ranch hanger steak and shortribs, spinach, potato gratin

Wild king salmon, yellow beets, grapefruit, local soybeans, saffron, pistachios

Orata, organic carrots cooked in their own juice, local mushrooms

### *Desserts*

Blueberry crumble with toasted almond ice cream

Chocolate soufflee tart with scotch bonnet ice cream

Apple strudel with cinnamon ice cream

Strawberry and rhubarb vacherin with tarragon

Selection of ice creams or sorbets

**Make your reservations early!**

*Note: some menu items may be subject to change, based on availability.*