

Happy Easter Sunday

April 9th, 2023

Appetizers

Choice of;

Pluckemin salad, seasonal garnish, verjus vinaigrette

Wild mushroom soup, beef cheek, kimchi, bone marrow, peanut

Ricotta gnocchi, escargot, favas, thumbelina carrot, pecorino, gremolata pistou

Asparagus & spring pea salad, pistachio, chevre, crispy mushroom, calamansi vinaigrette

Baja kampachi crudo, fennel, rhubarb, wild arugula, pink peppercorn, tonnato sauce

Roasted octopus, black bean, baby tat-soi, nduja, pine nuts, citrus vinaigrette

Acquerello risotto, asparagus, soppressata, gorgonzola dolce, thai basil

Entrées

Choice of;

Black bass, rock shrimp, calamari, sugar snaps, bok choy, lion's mane, tom yum broth

Scottish salmon, parisienne gnocchi, preserved lemon, watercress, spring pea fricassée

Colombia river sturgeon, crushed potatoes, salsify, braised celery, littleneck clam chowder

Colorado lamb loin, braised neck, cannellini beans, artichoke, treviso, chermoula sauce

Griggstown chicken, castle valley polenta, asparagus, porcini, chicken fried crumble

Angus sirloin, pommes boulangère, bacon, cipollini, swiss chard, bordelaise

Desserts

Choice of;

Honey cheesecake, vanilla parfait, cara cara orange, honey crèmeux, cara cara sherbert

Cookies & cream puff, chocolate craquelin, ganache, diplomat cream, cookies & cream ice cream

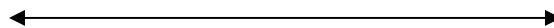
Strawberry shortcake macaron, pound cake, strawberry compote, crème fraiche, strawberry sorbet

Tasting of ice creams or sorbets

* Some menu items may be subject to change, based on availability *

20% gratuity will be added to the check

three courses; \$94 per person



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Gloria LaGrassa - Owner