

Happy Easter Sunday

March 31st, 2024

Appetizers

Choice of;

Pluckemin salad, seasonal garnish, verjus vinaigrette

Asparagus salad, prosciutto cotto, morels, arugula, hazelnut, pecorino, sauce bearnaise

White asparagus soup, fingerling potato, smoked trout, lemongrass, crème fraiche, caviar

Dayboat scallops, parsnip, brussel leaves, grapefruit, macadamia, lemongrass beurre blanc

Hamachi tartare, sugar snaps, cara-cara orange, biquinho peppers, pistachio, kani soy

Gulf shrimp, wood ear mushrooms, tomato, bok choy, shishito, peanut curry

Lumache pasta, braised wax beans, maitake, soppressata, basil, taleggio

Entrées

Choice of;

Scottish salmon, spring peas, bacon, morels, greek yogurt, calamansi

Swordfish, asparagus, frisée, calamari, chickpea panisse, black truffle jus

Black bass, sunchoke, clams, mussels, braised fennel, preserved lemon, leek chowder

Grilled short ribs, cheddar grits, gem lettuce, buttermilk, tomato & horseradish condiment

Domestic lamb loin, polenta fondue, artichokes, baby carrots, eggplant & pinenut caponata

Griggstown chicken, pommes puree, swiss chard, shitake, andouille sausage gravy

Desserts

Choice of;

Mango charlotte, lady fingers, mango mousse, coconut cremeux, mango sorbet

Triple chocolate brownie, chocolate mousse, whipped caramel, salted caramel ice cream

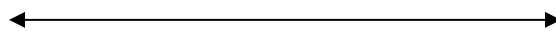
Pineapple mousse, strawberry confit, pound cake, yogurt cremeux, pineapple ice cream

Tasting of seasonal 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