

Happy Easter Sunday

April 5th, 2026

Appetizers

Choice of;

Pluckemin Salad, seasonal garnish, verjus vinaigrette
Lamb Meatballs, marinated cucumber, greek yogurt, chickpeas, watercress
Arugula & Radicchio Salad, roasted peppers, tomato confit, parmesan, white balsamic
Scallop Ceviche, spicy brussel sprouts, peanuts, spring radish, passionfruit vinaigrette
Wild Mushroom Soup, duck confit, goat cheese, roasted brussels leaves, hazelnut
Octopus, yukon potato confit, green olive, citrus, red onion, salsa roja
Maltagliati Pasta, asparagus, peas, morels, mortadella, taleggio

Entrées

Choice of;

Swordfish, broccoli rabe, cherry tomato confit, matsutake, pine nuts, lobster brodetto
Scottish Salmon, spring peas, lardons, pistachio, gem lettuce, radish, basil & mint pistou
Black Cod, littleneck clams, artichokes, zucchini, green garlic, sundried tomato-truffle pesto
Domestic Lamb Loin, braised wax beans, polenta, hazelnut, eggplant caponata, green peppercorn jus
CAB Sirloin, crushed potatoes, baby carrots, wild mushrooms, tuscan kale, sauce bordelaise
Griggstown Chicken, parmesan grits, asparagus, leeks, soppressata, morels, marsala jus

Desserts

Choice of;

Carrot Cake "Churro", cream cheese glaze, spiced cinnamon sugar, cream cheese ice cream
Biscoff Brownie, cookie butter, Biscoff whipped ganache, chocolate crèmeux, vanilla ice cream
Coconut Mango "Mille Crêpes", coconut diplomat cream, mango custard, toasted coconut ice cream
Tasting of ice creams or sorbets

** menu items are subject to change, based on availability *
20% gratuity will be added to the check*

three courses; \$98 per person



Jason Ramos, Executive Chef
Katherine King, Pastry Chef
Gloria LaGrassa – Owner