



# HAPPY EASTER!

## Amuse Bouche

DEVILLED EGG, shallot crisps

## Starters

### LA PLAGE CHOWDER

oyster, rock shrimp, clams, shitake, preserved lemon, fennel crackers

### SEAFOOD ON ICE

3 oysters, 3 clams, 3 jumbo shrimp, mignonette, cocktail sauce

### ROASTED SEACOAST HEN OF THE WOOD

spring carrot mousseline, cilantro, pomegranate seeds, pepitas, ginger glaze

### *EASTER CHOPPED SALAD*

gem lettuce, strawberries, figs, avocado, goat cheese, almonds, ginger lime vinaigrette

### LOBSTER SAFFRON RISOTTO

caramelized fennel, English peas, lobster demi

### FRISÉE “AUX LARDONS”

poached farm egg, curly endive, frisée, smoked bacon, croutons, red wine vinaigrette

## Entrees

### CRISPY GNOCCHI & ROASTED MUSHROOM

sweet peas, fiddleheads, goat cheese crumbles, shallots crisps

### FILET MIGNON & EGGS

sunny side up eggs, rosemary fingerlings, tomato Provencal, asparagus, Bordelaise

### MAINE LOBSTER BENEDICT

avocado, poached eggs, Nana's English muffin, charred lemon hollandaise

### SCOTTISH SALMON “A LA PLANCHA”

ramp risotto, blackened Easter egg radish, morel mushroom

### BERKSHIRE PORK CHOP

Nodine's lardons, fingerlings, fiddleheads, apple, hard cider glaze

### HERB CRUSTED RACK OF LAMB

Yukon gold gratin, rapini, spring baby carrots, stinging nettle salsa verde

## Sweets

### CARROT CAKE

citrus cream cheese frosting, caramel sauce, vanilla ice cream

### *BANANA FOSTER BROWNIE SUNDAE*

banana crème fraiche ice cream, caramel banana jam, candied walnuts

### BOURBON PECAN CHOCOLATE TART

chocolate ice cream, candied pecans

### MIXED BERRY COBBLER

spring berries, oat streusel, vanilla ice cream

\$85 per person 11am-5pm