



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

FRISEE "AUX LARDONS"

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

Entrees

CRISPY GNOCCHI & ROASTED MUSHROM

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 fraîche 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