



**EASTER 2022**  
**\$80 PER PERSON**

**STARTERS**

**Chilled English Pea Soup**  
minted peas, jonah crab, crème fraîche

**Spring Burrata Salad**  
favas, fiddleheads, morels, ramps, crostini

**Lamb Carpaccio**  
olives, feta, tomatoes, spring onion, pickled fennel, olive oil

**ENTREES**

**Pan Seared Halibut**  
persillade, potato terrine, spring asparagus, vidalia onion, thumbelina carrots, beurre blanc

**Grilled Rack of Lamb**  
tapenade, smoked tomato coulis, chickpeas, japanese eggplant, saffron yogurt

**Long Island Duck**  
five spice, pickled blackberries, ancient grain risotto, ginger kumquat compote, bitter greens

**Zucchini & Summer Squash Cannelloni**  
herbed ricotta, ratatouille, pomodoro, variations of basil

**DESSERT**

**Strawberry Rhubarb**  
white chocolate, shortbread, strawberry mousse, variations of rhubarb, pistachio

**Lavender Crème Brûlée**  
honeycomb, rosemary cookie

**Lemon Meringue**  
sponge cake, raspberries, candied lemon, egg whites, mint