



Happy Easter!

APPETIZER

SHRIMP SALAD / mango, papaya & avocado over mixed greens with mango vinaigrette

HOUSE SMOKED SALMON / tomato, onions, cream cheese and toasted mini bagels

PAN SEARED CRAB CAKE / celery root remoulade, whole grain mustard beurre blanc and roasted garlic aioli

CAESAR SALAD / white spanish anchovies, croutons and shaved grana padano cheese

VICHYSOISE / creamy potato and leek soup, served chilled

SPRING BUTTERNUT SQUASH RAVIOLI / candied walnuts, sage butter and manchego cheese

ENTRÉE

BELGIAN WAFFLES / fresh berries, whipped cream, maple syrup, bacon

CINNAMON-SWIRL BANANA FRENCH TOAST / fresh berries, whipped cream, maple syrup, sausage links

TRADITIONAL EGGS BENEDICT / canadian bacon, hollandaise sauce and toasted english muffin

MARY'S HALF-ROASTED CHICKEN / petite salad, tomato provençal and Au jus

GRILLED FLAT IRON STEAK / gorgonzola pudding, haricot vert and cabernet sauce

BRAISED SHORT RIBS / mashed potatoes, onions, mushrooms, horseradish cream and cabernet sauce

PAN-SEARED STEELHEAD SALMON / mashed potatoes, steamed broccoli and lemon-caper beurre blanc

MAINE LOBSTER RAVIOLI / half-lobster tail, pan-roasted baby tomatoes, roasted corn leeks, basil, lobster bisque

DESSERT

FRESH-BAKED PEACH COBBLER / cinnamon butter streusel topping and vanilla ice cream

WARM CHOCOLATE CAKE / served with vanilla ice cream

VANILLA CRÈME BRÛLÉE / garnished with fresh seasonal berries

ASSORTED SORBETS / served in an almond basket with fresh berries

FLOATING ISLAND / crème anglaise with caramel almond crust

\$70.00 per person (plus tax and gratuity)

No substitutions or plate splitting please / * No corkage Sunday does not apply

