

Easter Prix Fix Menu

1ST COURSE

Soup du Jour

Orange & Red Beet Salad

Baby kale, red onions, feta cheese, toasted almonds and poppy seed dressing.

Brandied Oysters

In a spicy reduction of butter, garlic, lemon, scallions, pernod and brandied liquor, with garlic toast.

2ND COURSE

Seared Flounder with Shrimp & Cantaloupe Relish

Cilantro risotto and sautéed green beans with shallots and tomatoes.

Half Chicken Cacciatore

Fettucini pasta in an herb tomato sauce.

Seared Lamb Loin Chops With Herbs De Provence

Lyonnais potatoes and grilled asparagus.

3RD COURSE

Banana Bread Pudding

White bread baked in a rich custard with chocolate, served a la mode, drizzled with caramel.

Cheesecake Crepes With Berries

Filled with creamy cheesecake and sweet berries, topped with a dollop of whipped cream and a drizzle of raspberry sauce.

Coming
Soon!

WINES MANIA !

MARCH 20TH - JUNE 20TH
SUN - THUR

INSATIABLE GLASS AT \$15
WITH A PURCHASE OF AN ENTREE

MANY ROSE, WHITE
AND RED WINES TO ENJOY!

Enjoy!