

Easter Sunday Prix Fixe Menu

Regular Menu will not be available

\$62.00 per person

Appetizers

Norwegian smoked salmon, celery root remoulade, cauliflower, red onions, capers.

Warm green peas soup, truffle oil, baby shrimps, parmesan croûtons.

Salad of blue crab, avocado, orange, tarragon, roasted red beet.

Warm salad of green asparagus, oven dried tomato, black olive, quenelle of goat cheese.

Upland watercress salad, shaved manchego cheese, organic honey, toasted almond, green olive, lemon olive oil.

Entree

Iceland codfish, wild mushrooms, fresh herbs crust, spring leek fondue, shallot garlic nage.

Roasted lamb t-bone, green flageolet, braised lamb, ratatouille “charlotte”, garlic chips.

Seared jumbo sea scallop, green peas, asparagus risotto.

Roasted and stuffed farm chicken, with mushrooms, foie gras, “Green Peas à la Française.”

Lightly smoked salmon, lentils du puy ragoût, roasted fingerling, crisp vegetables filannds.

Dessert

Praline Marquise, crunchy chocolate with passion fruit sorbet.

Warm crêpe Suzette with passion sorbet.

Vacherin, crunchy meringue mango, passion fruit sorbet, and vanilla ice cream.

Baba “Au Rhum”, vanilla Chantilly, raspberries.

Imported French cheeses, caramelized nut, cabernet pears, nut and fruit bread.

Warm chocolate coulant, vanilla ice cream, caramel sauce.