



Easter Supper Take-Out Menu - April 12th, 2020

First Course:

Potato and Ramp Vichyssoise with Brioche Croutons

or

St. Andre Brie, Apricot Chutney, Olive Tapenade, Crostini

Main Course:

* Slow Braised Angus Beef Bourguignon,
Golden Potatoes and Porcini Mushrooms, Baguette, Asparagus

or

Pan Seared Newman's Tarragon Crab Cake, Lemon Risotto, Asparagus, Aioli

or

* Organic Chicken Puttanesca, Creamed Au Gratin Potatoes, Garlic Butter Asparagus

or

* Braised Lamb Shoulder, Spring Onion Polenta, Asparagus, Lamb Jus

or

* Peppercorn Pork Ribeye Steak, Roasted Garlic Whipped Potatoes, Asparagus, Demi-Glace

Dessert:

Viennese Sacher Torte, Fresh Strawberries

or

Chocolate Crèmeux, Pecan Almond Biscotti and Fresh Strawberries

or

New York Style Cheese Cake with House Made Strawberry Compote, Fresh Strawberries

or

"Le Kube" - Imported French Chocolate, Meringue, and Almond Mousse with Fresh Strawberries

\$45 per person

Order by phone or email and let us know pick up time desired

**Consuming raw or undercooked meats, shellfish or eggs may increase the risk of food borne illness*