

EASTER SUNDAY MENU 2010

FIRST COURSE

BABY ARUGULA, ROASTED RED PEPPER W/ PIGNOLIS & RAISINS AND GOAT CHEESE
BALSAMIC VINAIGRETTE

HOMEMADE ROLLED MOZZARELLA FILLED WITH BASIL, PROSCIUTTO DI PARMA
ROASTED TOMATO, MARINATED MUSHROOMS & CELERY REMOULADE
BASIL VINAIGRETTE

VOL AU VENT (PUFF PASTRY SHELL) FILLED WITH SEAFOOD CHAMPAGNE
SHRIMP, SCALLOPS, MUSHROOMS, JULIENNE OF LEEK

JUMBO LUMP CRAB CAKES, RED PEPPER COULIS (add \$4.00)
BRAISED FENNEL PROVENÇALE

LOBSTER BISQUE
DICED LOBSTER

SECOND COURSE

BRAISED ATLANTIC MONKFISH WITH A LIGHT TARRAGON LOBSTER SAUCE 47.00
BED OF ORZO AND PENCIL ASPARAGUS

SAUTEED JUMBO WHITE SHRIMP, ON SAFFRON RISOTTO 48.00
WHITE WINE, PLUM TOMATO, SHALLOTS & BASIL

FRESH OVEN ROASTED EASTER HAM, MADEIRA SAUCE 45.00
CREAM SPINACH & WHIPPED POTATOES

CRESCENT'S FARM, LONG ISLAND PEKIN DUCK A L'ORANGE 45.00
WILD RICE & ORANGE ZEST CONFIT

*EASTER RACK OF LAMB, DIJON MUSTARD & HERB CRUST, AUJUS 49.50
VEGETABLE BOUQUETIERE

*GRILLED FILET MIGNON, MELTED SWEET GORGONZOLA, BORDELAISE 49.50
CREAM SPINACH, SAUTEED MUSHROOMS AND WHIPPED POTATOES

THIRD COURSE

FROZEN RASPBERRY SOUFFLÉ & RASPBERRY COULIS & MINT
CHOCOLATE HAZELNUT MOUSSE CAKE, CHOCOLATE SAUCE
VANILLA-ALMOND CHEESECAKE, VANILLA ICE CREAM & RED FRUITS COMPOTE

*CONSUMING RAW OR UNDERCOOKED MEATS, FISH, SHELLFISH OR FRESH SHELL EGGS MAY INCREASE
YOUR RISK OF FOOD-BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS