



EASTER 2010

Noon – 4PM

\$45 adults | \$19.95 children 12 & under

Jerusalem Artichoke & Asparagus Soup
Lemon Zest & Chives

Tomato & Rock Shrimp Bisque

Rawson Brook Goat Cheese Quenelles
Roasted Beets & Flaxseed Crostini

Braised Punsit Valley Chicken & Chanterelles
Truffled Polenta & Ramps

Arugula & Frisee Salad
Grapefruit Sections, Pepitas & Aged Sherry Vinaigrette

Maple Cured Berkshire Ham
Scalloped Potatoes, Roasted Carrots & Merlot Reduction

Top Round of Spring Lamb
Roasted Baby Potatoes, Balsamic Braised Kale & Rosemary Jus

Herb Roasted Poussin
Root Vegetable Risotto, Stewed Zucchini & Lemon-Thyme Puree

Grilled Trout Medallions
Lyonnais Potatoes, Swiss Chard & Shallot-Riesling Butter

Sweet Pea Risotto
Fiddlehead Ferns & Roasted Fennel

Lemon Tart
Gingered Shortbread Crust

Strawberry-Rhubarb Shortcake
High Lawn Farm Cream

Flourless Chocolate Torte
Raspberry Whipped Cream & Candied Orange

Pineapple Sorbet
Mango Puree & Macaroon Shortbread Cookie