



Easter

MENU

3-Course Prix Fixe Dinner

\$85pp

*plus tax & 20% grat.
all menu items are also available al la carte*

AMUSE-BOUCHE

salmon mousse tart

APPETIZER

Cream of Asparagus Soup

crème fraîche, chives

Lump Crab Cake

remoulade sauce

Spring Salad

organic mixed greens, asparagus, green peas, radishes, red onion, pistachios, crumbled goat cheese, lemon-honey vinaigrette

ENTREE'

Nonni's Lasagna

thin layers of homedae pasta, ricotta, fresh mozzarella, beef ragú

Pan-Seared Sea Scallops (GF)

green pea purée, crispy pancetta

Stuffed Shrimp

wild caught jumbo shrimp, crab meat, artichokes, spinach, citrus butter

Pistachio-Crusted Rack of Lamb

leak mashed potatoes, glazed baby carrots

House-Made Ravioli (vegetarian)

sage-butter sauce, toasted pignoli

DESSERT

Cannolo

sweet ricotta cream, pistachios, filled to order

Italian Cheese Cake

fresh cream, raspberry drizzle

Crème Brûlée

Berries & Cream

Elaine's

