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 homemade pasta, ricotta, fresh mozzerella, 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
leek 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