

Easter Menu

APPETIZERS

BLUE HERON CHEESE BOARD

1 YEAR AGED MANCHEGO, CAMEMBERT WITH
ASH, CAVE AGED GOUDA, ASSORTED
CHARCUTERIE, FARM AT GNOME HOLLOW
TRUFFLE HONEY, FIG PRESERVE,
ALMONDS, ZESTED OLIVES

SMOKED SALMON LEEK RISOTTO

WITH ROASTED ARTICHOKE [GF]

MUSTARD PISTACHIO LAMB CHOPS

OVER PESTO MASH AND
POMEGRANATE GLAZE [GF]

CRISPY CRAB CAKE

WITH GRAIN MUSTARD CREAM

ROASTED GARLIC HUMMUS

WITH CASTELVETRANO OLIVES, CROSTINI'S,
AND FRIED CHIC PEAS

SALAD

CLASSIC CAESAR SALAD

TOPPED WITH CROUTONS

RED LEAF LETTUCE

SHAVED FENNEL SALAD WITH SOUR DOUGH
CROUTONS, TOASTED WALNUTS, AND
CHAMPAGNE VINAIGRETTE

SOUP

FRENCH ONION SOUP [GF]

POTATO LEEK SOUP

WITH BACON CRUMB AND CHIVE OIL [GF]

ENTREES

BOURBON HONEY GLAZED HAM

OVER WHIPPED POTATOES AND CARROTS [GF]

CRAB TOPPED SOLE

OVER YUKON MASHED POTATOES WITH
ASPARAGUS AND LEMON BEURRE BLANC [GF]

SEARED SCALLOPS

WITH FINGERLING POTATO CRAB HASH,
ASPARAGUS, LEMON BEURRE BLANC AND
POMEGRANATE GLAZE [GF]

MUSTARD PISTACHIO LAMB CHOPS

ENTRÉE PORTION OVER PESTO MASH,
CARROTS, AND POMEGRANATE GLAZE [GF]

CHICKEN FRANCESE

OVER ROASTED POTATOES AND CARROTS

STEAK DIANE

6OZ FILET OVER WHIPPED POTATOES
AND ASPARAGUS [GF]

SEARED TOFU

OVER ROASTED POTATOES AND CARROTS WITH
BLACK GARLIC MISO SAUCE [GF, V]