



Easter Menu

Appetizers

Blue Heron Cheese Board (for 2)

Cave aged Gouda, Camembert with Ash, 24 month aged Mimolette, rosemary crackers, honey comb, marcona almonds, dates, castelvetro olives, bacon shallot jam

Smoked Salmon Leek Risotto

With roasted artichoke [G]

Mustard Pistachio Lamb Chops

Over pesto mash and pomegranate glaze [G]

Crispy Crab Cake

With a whole grain mustard cream

Roasted Garlic Hummus

With Castelvetrano olives, crostini's, and fried chickpeas

Salads

Classic Romaine Caesar

Topped with croutons

Red Leaf Lettuce Shaved Fennel Salad

With sour dough croutons, toasted walnuts, and champagne vinaigrette

Soup

French onion soup [G]

Potato leek soup

With bacon crumb and fried leeks [G]

Entrees

Bourbon Honey Glazed Ham

Over whipped potatoes and carrots [G]

Crab Topped Sole

Over Yukon mash with asparagus and lemon beurre blanc [G]

Seared Scallops

With fingerling potato crab hash, asparagus, lemon beurre blanc, and pomegranate glaze [G]

Mustard Pistachio Lamb Chops

Over pesto mash, carrots, and pomegranate glaze [G]

Chicken Francese

Over roasted potatoes and carrots

Steak Diane

Filet over whipped potatoes and asparagus [G]

King Oyster Mushroom

Over roasted potatoes, broccoli, and a maple miso glaze [V, G]