



Celebrate Easter

CHEF'S FEATURES

SUNDAY, MARCH 31 | OPEN AT NOON

FIRST COURSE

NEW ENGLAND CLAM CHOWDER clams, yukon gold potatoes, applewood smoked bacon, celery, thyme

ENTRÉE COURSE

LOBSTER COBB SALAD applewood smoked bacon, hard-boiled egg, white cheddar, tomato, avocado, corn, red onion, sweet potato straws, buttermilk tarragon ranch

MACADAMIA ENCRUSTED OPAH asparagus, mixed berries, orange beurre blanc, chives

NEW ZEALAND RACK OF LAMB wild mushroom risotto, broccolini, red wine demi-glace

DESSERT COURSE

BLUEBERRY CHEESECAKE New York style cheesecake, graham cracker crust, blueberry compote

DEVON
SEAFOOD + STEAK

Regular Dinner menu also available. Dine in only, while supplies last.