



EASTER DINNER

\$95 per person

FIRST COURSE

(Choice of One)

Creamy Shrimp Bisque

Rock Shrimp & Sweet Pea Salad

Tavern Spring Salad

Baby Mixed Greens, Roasted Golden Beets, Breakfast Radish, Roasted Citrus Vinaigrette

Portobello Mushroom Toast

Creamy Mushrooms, Toasted Brioche

SECOND COURSE

(Choice of One)

Roasted Organic Chicken

Sugar Snap Pea & Fingerling Potato Medley, Light Pan Gravy

Brick Oven Roasted Beef Tenderloin

Röesti Potatoes, Rainbow Swiss Chard, Au Poivre Sauce

Braised Spring Lamb & Roasted Baby Vegetables

Yukon Gold Whipped Potatoes, Mint Pesto

Grilled Scottish Salmon

Green & White Asparagus, Fresh Herb Sauce

DESSERT COURSE

(Choice of One)

Warm Strawberry Rhubarb Crisp

Yogurt Ice Cream

Bittersweet Chocolate Crème Brûlée

White Chocolate Almond Tuile

Meyer Lemon Easter Cake

Light Lemon Confetti Cake, Meyer Lemon Curd

BILL PEET
EXECUTIVE CHEF