



EASTER VEGETARIAN DINNER

\$95 per person

FIRST COURSE

(Choice of One)

Sweet Pea Soup
Black Truffle Oil

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)

Grilled Butternut Squash Risotto

Creamy Rice, Wilted Arugula, Grape Tomatoes

Roasted Baby Vegetables

Yukon Gold Whipped Potatoes, Mint Pesto

Grilled Green & White Asparagus Pasta

Fresh Pasta, Braised Radicchio, 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