



EASTER 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)

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

Organic Scottish Salmon

Green & White Asparagus, Fresh Herb Sauce

DESSERT COURSE

(Choice of One)

Coconut Crème Brûlée

Pineapple Compote

Bittersweet Chocolate Torte

White Chocolate Coffee Mousse, Caramelized Banana

Lemon Olive Oil Cake

Apricot Coulis, Macerated Blackberries

BILL PEET
EXECUTIVE CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our fish dishes may contain small bones.

18% service fee will be included on all checks. Thank you for joining us.