

 **Easter Menu** 

**Sunday, April 21<sup>st</sup>, 2019**

*3 Course Menu \$42.95 pp (3:30 PM – 7 PM)*

**FIRST COURSE**

**Soup du Jour**

*or*

**Gazpacho**

*or*

**Burrata**

*Burrata, Roasted Beets, Sunflower Seeds, Heirloom Tomatoes, Olive Oil, Fig Reduction*

*or*

**Salade “Cacao”**

*Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins, Goat Cheese, Balsamic Dressing*

**SECOND COURSE**

**Quiche aux Legumes**

*Spinach, Mushrooms, Goat Cheese, Swiss, Cheddar, Served with Mixed Greens*

*or*

**Confit de Canard**

*Duck Leg Confit, Roasted Root Vegetables, Marchand de Vin Sauce*

*or*

**Mahi Mahi Grillé**

*Grilled Mahi Mahi, Broccolini, Roasted Potato, Saffron Beurre Blanc Sauce*

*or*

**Onglet de Boeuf aux Echalotes**

*Grilled Hanger Steak, Caramelized Shallots, Bordelaise, French Fries*

*or*

**Poulet Roti**

*Roasted Chicken, Brussel Sprouts, Potato Gratin, Foie Gras Sauce*

*or*

**Ravioli aux Champignons**

*Wild Mushroom Ravioli, Grilled Asparagus, Shaved Parmesan, Creole Sauce*

**DESSERT**

**Trio Crème Brulee**

*or*

**Warm Chocolate Cake**