

Easter MENU

5PM TO 9PM | \$65 PER PERSON

APRIL 18TH, 19TH, & 20TH

choice of

APPETIZER

FIG AND BURRATA SALAD

Baby Arugula | Pulled Burrata | Roasted Figs |
Walnuts | Balsamic Reduction | Olive Oil

or

SPLIT PEA & HAM SOUP

Split Green Peas | Smoked Ham | Chives

MAIN

MARSALA PORK TOMAHAWK

House Brined Pork Tomahawk | Yukon Gold
Garlic Mashed Potatoes | Roasted Mini Top
Carrots | Cremini Mushroom Marsala Sauce

or

RACK OF LAMB

Herb Roasted Lamb | Lemon Garlic Roasted
Fingerling Potatoes | Sautéed Greens | Port
Jus

or

PAN SEARED PICKEREL

Ontario Pickerel | Roasted Fingerlings |
Sautéed Broccolini | Roasted Red Pepper
Romesco | Honey Sriracha Butter

or

SPRING VEGETABLE PESTO GNOCCHI

Ricotta Gnocchi | Fresh Peas | Basil Pesto |
Asparagus | Baby Arugula | Asiago

DESSERT

MIXED BERRY TART

Shortbread Pastry | Sponge Cake | Custard |
Wild Berries | Apricot Jelly

or

OREO CHEESECAKE

Cream Cheese | Oreo Cookie Crust |
Raspberry Coulis