

# Happy Easter!

*To Begin with ...* Sweet Corn & Crab Bisque with Fresh Cream  
or  
Fresh Fruits & Berries with Blue Agave Nectar  
or  
Maine Lobster Cocktail with European Brandy Dressing

*To Whet the Appetite ...* A Special Salad with Strawberries, Toasted Walnuts,  
Parmesan Cheese and our Bon Appétit House Dressing

## *The Chef Offers Something Special ...*

Jumbo Lump Crabmeat Martini with a Roasted Pepper Aioli & Avocado Salad 18  
Fresh Burrata Cheese on Portobello & Tomato Carpaccio with Herbed Pesto & Balsamic Reduction  
Served with Rustic Focaccia Bread 13  
Cold Smoked Salmon on Potato Pancakes with Apple Celery Slaw 16  
Escargot Baked in Herb Butter & Demi-Glace with a Hint of Curry 12  
Bon Appétit Shrimp Cocktail 15

## *Followed by the Main Course ...*

8 oz. Filet Mignon over Potato Pancakes with a Shiitake Mushroom Demi-Glace  
Pan-Seared Chilean Sea Bass over a Ragout of Sweet Corn, Tomatoes, Eggplant, Fava Beans & Balsamic Reduction  
Easter Ham Baked with Brown Sugar, Served with Black Mission Figs & an Orange Glaze  
Lump Crab Cakes with a Shaved Cucumber & Fennel Salad with Stone Ground Mustard Aioli  
Rack of Lamb with a Toasted Pistachio - Dijon Crust & Lamb Demi Glace  
Broiled 8 oz. Lobster Tail Served with Drawn Butter

All Main Courses are Served with Fresh Vegetables, Sweet Potato Croquette & Freshly Baked Rolls

## *To Finish the Feast ...*

Bon Appétit Chocolate Mousse with Crispy Gaufrette  
or  
Key Lime Pie with Fresh Whipped Cream and Melba Sauce  
Bon Appétit House Blend Coffee or Aromatic Tea

**\$ 69.95 + Tax**

Children Under 10 \$12.95  
or  
See our Special Children's Menu

