

THREE-COURSE EASTER DINNER

Sunday April 20

\$88 per person; \$135 with wine pairings

APPETIZER

Wine Pairing: Kutatás Traditional Method Sparkling Wine (5oz)



Grilled Octopus Salad

with kalamata olives and feta cheese

~or~

Cauliflower and Boursin Bisque

with crème fraîche

~or~

Baby Bay Shrimps

with cocktail sauce

ENTRÉE

Wine Pairing: Laughing Stock Portfolio Bordeaux Blend or Cobble Hill's Kismet White Blend (5oz)



Maple Glazed Applewood Smoked Ham Carved off the Bone

with Swiss Gruyere potatoes, green beans, Dijon mustard demi-glaze jus

~or~

Herb Crusted Pacific Halibut

with parmesan polenta and basil pesto

~or~

Spinach Bocconcini Ravioli

with tomato sauce and grilled asparagus

DESSERT

Wine Pairing: Optima Late Harvest Dessert Wine or Cobble Hill's Storming the Castle Fortified Wine (2oz)



Grand Marnier Crème Brûlée with Chantilly Cream

~or~

Swiss Style Carrot Cake with Vanilla Ice Cream

~or~

Trio of House-Made Sorbet with Fresh Berries