

Easter

FIRST COURSE

Display

Seafood Tower

*Carolina Shrimp, Maryland Oysters, Rockfish Ceviche, Charred Lemon
Cocktail Sauce, Traditional Mignonette*

Devilled Eggs

Old Bay, Caviar

Chesapeake Smokehouse Salmon

*Pickled Onions, Capers, Boiled Eggs, Herbed Cream Cheese
Assorted Bagel Toast Points*

Roasted Beet Salad

Shaved Fennel, Smooth Sails Cheese, Pistachio Crumble, Citrus Vinaigrette

Kale and Broccoli Caesar

Pink Lady Apples, Pepitas, Woodbine Cheese

SECOND COURSE

A La Carte

Lamb Osso Buco

Hummus, Confit Tomato, Preserved Lemon

Eye of Ribeye

Yukon Potato Pave, Brussels Sprouts, Red Wine Demi Glace

Poached Swordfish

English Pea, Chesapeake Mushrooms, Fish Fumet

Bay Scallops

Garden Herb Risotto, Lemon Parsley Chimichurri

Vegetarian Lasagna

House Béchamel, Spring Mushrooms, Zucchini, Kale

DESSERT COURSE

Display

Assorted Spring Mini Desserts

\$125 Per Person
Children Under 12 \$55
Price Excludes Tax and Gratuity

