

EASTER

FIRST

Heirloom Beets, chèvre frais, farro puff, tarragon meringue
Spinach and Endive, seasonal vegetables, maple vinaigrette
Watercress Soup marcona almonds, spring peas, creme fraiche
Yellowfin Tuna, black olive tapenade, potato crisp, cured egg yolk *
Spanish Octopus, iberico ham, shishito peppers, au poivre
Salmon Rillettes, smoked & poached, capers, fougasse
Charcuterie, house accompaniments

MAIN

Quiche, mushrooms, asparagus, peas, feta
Maine Butter Poached Lobster Benedict, spinach, saffron hollandaise*
Le Croque Madame, black forest ham, mornay, gruyère, fried egg*
Duck Confit “Foieffle”, belgian waffle, rhubarb, maple syrup, foie gras butter
Beet Root Gnocchi, aged goat cheese, pine nuts, basil
Faroe Island Salmon, clams, chorizo, kale
Prime Short Rib Burger, gruyère, sesame bun
Bavette Steak Frites, truffle parmesan fries, brown butter hollandaise
Hopkins Southdown Farm Lamb, green lentils, croquette, mint lamb jus*

(Supplement \$15)

DESSERT

Dulcey Ganache, blood orange coulis, milk chocolate crémeux
Matcha Panna Cotta, passion fruit gel, black sesame ice cream
Brioche Beignet, dry caramel, espresso anglaise

60 PER GUEST

B I S T R O *du Midi*

CHEF PARTNER: ROBERT SISCA

*Denotes raw or undercooked food. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.