

EASTER

FIRST

Arugula & Endive Salad, hazelnuts, spring vegetables, white balsamic
Frisée & Bibb Lettuce, duck prosciutto, farm egg, sherry vinaigrette
Spring Garlic Soup, marcona almonds, prosciutto, asparagus
Tuna Tartare, fresh wasabi, pekin duck cracklings, yuzu dashi*
Spanish Octopus, iberico ham, shishito peppers, sauce au poivre
Mussels Marinière, coconut-vadouvan crème, baby heirloom tomato, grilled country bread
Salmon Rillettes, smoked & poached, capers, fougasse
Lamb Terrine, bacon, pistachio, champagne mustard

MAIN

Eggs Benedict, prosciutto, lemon-chive hollandaise*
Scituate Lobster Benedict, spinach, saffron hollandaise* (*\$10 supplement*)
Duck Confit “Foieffle”, belgian waffle, rhubarb, foie gras butter
Croque Madame, black forest ham, mornay, gruyère, sunny side eggs*
Stinging Nettle Gnocchi, cricket creek farms feta, ramps, pine nuts, mint
Faroe Island Salmon, almonds, morels, white asparagus, green garlic*
Prime Short Rib Burger, gruyère, sesame bun*
Poulet Frites, roasted statler breast, espelette frites
Bavette Steak Frites, truffle parmesan frites, beurre maître d’hôtel*
Doppio Ravioli with Hopkins Farm Lamb, chevre, cumin, huckleberry

DESSERT

Meyer Lemon Tart, basil, blueberry ice cream
Hazelnut Mousse, feuilletine, coconut-lime sorbet
Dark Chocolate Panna Cotta, orange tuile, strawberry sorbet

65 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.