



**THREE-COURSE EASTER SUNDAY DINNER**  
**\$99 PER PERSON ~ \$35 FOR CHILDREN 10 & UNDER**  
**APRIL 20, 2025**

**FIRST COURSE**

WATERMELON SALAD, LOLA ROSA GREENS, CUCUMBERS, FETA CHEESE  
CHAMPAGNE VINAIGRETTE

MARYLAND CRAB CAKE, FIELD GREENS, LEMON-CAPER EMULSION

CRISPY BAY SCALLOPS, BUTTER LETTUCE, BABY HEIRLOOM TOMATOES  
SWEET CHILI EMULSION

TUNA TARTARE, AVOCADO, ASIAN COLESLAW, WONTON CRISP, GINGER HOISIN SAUCE

HUDSON VALLEY FOIE GRAS, PEAR CHUTNEY, PROSCIUTTO  
PORT WINE REDUCTION +\$17

POTATO LEEK SOUP, BRIE CHEESE CROSTINI

**SECOND COURSE**

BARNEY'S LONG ISLAND DUCK, WILD RICE, BRAISED SHALLOTS  
SAUTÉED WATERCRESS, ORANGE DUCK DEMI

ROASTED HALF CHICKEN, MASHED POTATOES, HARICOT VERTS  
WHITE WINE SAUCE

HONEY BAKED HAM, SWEET POTATO FRIES, SAUTÉ SPINACH  
PINEAPPLE SALSA

HERB CRUSTED RACK OF LAMB, TWICE BAKED POTATO  
YELLOW "PATTY PAN" SQUASH, CARROT & SNOW PEA COMPOTE, AU JUS +\$15

CRISPY SKIN SALMON, COUSCOUS & ARUGULA MEDLEY  
HONEY DILL YOGURT SAUCE

FILET MIGNON, CRISPY BRAISED ASPARAGUS, HERBED RICOTTA GNOCCHI  
CABERNET DEMI +\$12

HOMEMADE PAPPARDELLE, SHRIMP, MUSSELS, GARLIC WHITE WINE SAUCE

**DESSERT**

**HOMEMADE DESSERT SAMPLER**

FLOURLESS CHOCOLATE CAKE \* KEY LIME PIE \* ALMOND BISCOTTI  
VANILLA GELATO

**CHILDREN'S MENU**

HONEY BAKED HAM, MASHED POTATOES, BROCCOLI

PASTA WITH MARINARA SAUCE OR BUTTER

CHEESEBURGER SLIDERS WITH FRIES

CHICKEN TENDERS WITH FRIES

DESSERT: BLONDE SUNDAE

