

Three-Course Easter Sunday Dinner

APRIL 5, 2026

First Course

SELECT ONE

**ORGANIC GREENS RADISHES, AVOCADO, CANDIED PECANS
BAKED CRISPY GOAT CHEESE MEDALLION
CHAMPAGNE VINAIGRETTE**

MARYLAND CRAB CAKE FIELD GREENS, LEMON-CAPER EMULSION

BARNEY'S "FAMOUS" DUCK WONTONS

**CEVICHE SHRIMP, SCALLOPS, CALAMARI, GREEN PEPPER, TOMATOES
CITRUS MARINADE**

TOMATO BISQUE GARLIC CROUTONS, SHAVED PARMESAN CHEESE

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

**HUDSON VALLEY FOIE GRAS APPLE-MANGO CHUTNEY, PROSCIUTTO
PORT WINE REDUCTION +\$17**

Second Course

SELECT ONE

**BARNEY'S LONG ISLAND DUCK WILD RICE, SNOW PEAS
ORANGE DUCK-DEMI**

**FRENCH CUT ROASTED CHICKEN POLENTA, CRISPY BRUSSELS SPROUTS
SALSA VERDE**

**HONEY BAKED HAM MASHED POTATOES, GLAZED CARROTS
PINEAPPLE SALSA**

**HERB CRUSTED RACK OF LAMB BUTTERNUT SQUASH PURÉE, ASPARAGUS
MINT CHUTNEY, AU POIVRE +\$15**

**CRISPY SKIN SALMON COUSCOUS, ARUGULA & PINE NUTS MEDLEY
CHERRY BEURRE BLANC**

**FILET MIGNON AU GRATIN POTATOES, HARICOT VERTS
CABERNET DEMI +\$15**

**WARM BUTTERED LOBSTER ROLL DRAWN BUTTER, BRIOCHE
PARMESAN STEAK FRIES, PICKLE SPEAR**

**FAMILY FAVORITE
TABLE STYLE**

**CHARCUTERIE BOARD, 3 CHEESES, CURED MEATS, OLIVES
CROSTINI, SEASONAL FRUIT + \$35**

Dessert

HOMEMADE DESSERT SAMPLER

**FLOURLESS CHOCOLATE CAKE * KEY LIME PIE * RASPBERRY TART
CARROT CAKE * VANILLA GELATO**

CHILDREN'S MENU

HONEY BAKED HAM FRENCH FRIES

PASTA WITH MARINARA SAUCE OR BUTTER

CHEESEBURGER SLIDERS WITH FRIES ~ CHICKEN TENDERS WITH FRIES

DESSERT: BLONDE SUNDAE

\$89.95 PER PERSON ~ \$34.95 CHILDREN 10 & UNDER