Easter Menu

March 31st, 2024

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Culinary Showcase

1855 Black Angus Striploin
Gruyere Popovers
Bordelaise Sauce
Assorted Spring Vegetables

Shenandoah Saddle of Lamb
Sweet Potato Pavé
Creamed Baby Kale
Rosemary Lamb Jus

Farmer's Brunch and Omelet Station
Roasted Breakfast Potatoes, Sugar Cured Bacon, Local Chicken Apple Sausage
Brioche French Toast, Warm Raspberry Compote

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Gourmet Hot & Savory

Baby Arugula Risotto
Roasted Vegetables, Parmesan

Spinach Ricotta Panzerotti
Wilted Greens, Baby Artichoke, Sundried Tomato

Maryland Jumbo Lump Crab Cakes
Jumbo Asparagus, Confit Cherry Tomato, Aji Amarillo

Cedar Plank Ora King Salmon
Romanesco, Mustard Glaze

Hudson Valley Duck Breast à l'Orange
Celery Root, Heirloom Baby Carrots

Pan Seared Cobia
Broccolini, Patty Pan Squash, Thai Green Curry

Spring Vegetables Minestrone

Lobster Bisque

Chilled Creations

Seafood
Snow Crab Claws, Jumbo Shrimp, Local Oysters,
Chesapeake Smoked Salmon

Baby Beet Salad
Cambozola Cheese, Green Apple, Walnut

Roasted Portobello Salad
Radicchio, Pickled Beech Mushrooms, Herb & Shallot Vinaigrette

Heirloom Carrot Salad
Gigante Beans, Pepitas, Fresh Dill

Toasted Fregula
Roasted Cauliflower, Almonds, Green Olive

Fingerling Potato Salad
Grilled Zucchini, Fresno Chile, Basil Pesto, Sherry Vinegar

Maine Lobster Salad
Avocado, Vegetable Brunoised, Crustacean Vinaigrette

Earth & Eat Mix Green Salad
Baby Tomato and White Balsamic Vinaigrette

Charcuterie and Cheese
Artisanal Cured and Smoked Meats,
House Pickled Vegetables, Grilled Marinated Vegetables

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Artisanal Breads

Breads From Around the World
Hot Cross Buns
Boulka
Pane di Pasqua
Tsoureki
Osterbrot

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness****

Petite Palate

Plentiful Peeps
Chicken Fingers
Fries
Tater-Tots
Mac and Cheese
Mixed Green Salad

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Sweet Indulgences

Maritozzi
Coffee Tart
Nougat Trio
Carrot Cake
Chouquettes
Blueberry Tart
French Macarons
Mandarin Trifle
Piña Colada Mousse
Raspberry Pavlova
Pistachio Paris Brest
Strawberry Roll Cake
Chocolate Caramel Mousse
Pineapple Baba au Rhum
Gold Cones w/ Mousses
Colomba

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Decadent Delights

Fruit and Nutella Crêpes

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Beverages

Bellini, Mimosa, and Bloody Mary

$175.00 per person including a glass of Champagne on arrival.
$65.00 per child 4-12 yrs.
Prices are exclusive of taxes and gratuities.

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