

EASTER SUNDAY

April 4th 1 – 7 pm

Soup

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| Butternut Squash | \$6.50 |
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Appetizers

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| Seafood Cocktai (lobster, shrimp and baby scallops) | \$12.50 |
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| Escargot “Café de Paris” | \$10.50 |
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| Maryland Crabcake “Calypso” | \$12.50 |
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| Avocado with Jumbo Crabmeat, Roasted Peppers and Mozzarella | \$12.50 |
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| House Cured Gravelax with HoneyMustard and Toast Points | \$10.50 |
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Salads

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| Traditional Caesar Salad | \$7.50 |
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| Organic Mixed Spring Leaf Salad | \$6.50 |
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Entrée

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| Rosemary Roasted Baby Goat “Milanese” | \$32.50 |
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| Filet Minion ala Hathorn (bordelaise sauce) | \$29.50 |
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| Roast Long Island Duckling | \$25.50 |
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| Broiled Atlantic Salmon with lemon white wine herb sauce | \$26.50 |
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| Whitefish (Market Availability) with Lemon Grass and Coriander Papaya Salsa | market price |
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| Organic Stuffed Chicken Breast with Leeks and Shitake | \$25.50 |
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All entrees are served with organic vegetables, mashed potatoes or spaetzle

Desserts

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| Coupe Danemark | \$8.50 |
| Fresh Berries | \$8.50 |
| Warm Apple Strudel a la mode | \$7.50 |
| Easter Delight | \$8.50 |