



EASTER DINNER

**Sunday, April 4 from
11:00 a.m. to 6:00 p.m.**

*Please select one option from
each of the four courses.
Dinners will be served with
freshly-baked banana & pumpkin
breads, artisan rolls, and
honey-whipped butter.*

*Adults: \$55.00
Children 6-12: \$22.50
Children 5 & Under: Free
(tax & gratuity not included)*



SOUP

Lobster Bisque

Maine lobster with local cream & sherry

Chilled Strawberry Soup

Garnished with crème fraiche GF

APPETIZER OR SALAD

Berries & Chevre GF

*Local greens, maple candied walnuts
finished with a strawberry vinaigrette*

Shrimp Cocktail GF

*Tender slow poached shrimp with
a homemade cocktail sauce*

Sweet Chili Wings

Blue cheese dressing with carrots and celery

ENTRÉE

Norwegian Salmon GF

*Seared, topped with a béarnaise sauce,
quinoa wild rice pilaf and market vegetables*

Artisanal Mushroom Risotto GF

*Asparagus, white truffle oil, Parmesan crisps
topped with wilted greens.*

Roast Prime Rib of Beef GF

*Slow roasted, garlic & rosemary studded, red wine
jus, horseradish sour cream sauce with mashed
potatoes and market vegetables*

Baked Ham

*Whole grain mustard & maple syrup glazed ham
with mashed potatoes, cauliflower and broccoli
casserole with sharp cheddar cheese*

Roast Spring Leg of Lamb GF

*Herb crusted and slow roasted, red wine jus,
mashed potatoes and market vegetables*

DESSERT *coffee & tea included*

Carrot Cake

Walnuts and pineapple with cream cheese frosting

Lemon Parfait GF

Layered with fresh fruit

Flourless Chocolate Torte GF

Fresh whipped cream, berry coulis