



## Easter 2023 Specials

*In addition to our Seasonal Dinner Menu*

### APPETIZER

#### **Tempura Squash Flowers**

Lobster & Ricotta Filling, Chipotle Aioli  
\$25

### ENTREES

#### **Pan Roasted Duck Breast\***

Spring Vegetables, Quince Glaze  
\$37

#### **Rack of Lamb\***

1000 Layer Potatoes, Carrots, Asparagus, Fennel, Orange Glaze  
\$44

#### **Ham Dinner**

Brown Sugar Glazed Ham, Brussels Sprouts, Glazed Carrots, Whipped Potatoes  
\$35

Executive Chef: Kevin DeMarco

\*Consumption of raw or undercooked meats, poultry, shellfish, and eggs may increase your risk of food borne illness Please inform your server of any food allergies prior to ordering