



## EASTER 2010

Noon – 4PM

\$45 adults | \$19.95 children 12 & under

Jerusalem Artichoke & Asparagus Soup  
*Lemon Zest & Chives*

Tomato & Rock Shrimp Bisque

Rawson Brook Goat Cheese Quenelles  
*Roasted Beets & Flaxseed Crostini*

Braised Punsit Valley Chicken & Chanterelles  
*Truffled Polenta & Ramps*

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Arugula & Frisee Salad  
*Grapefruit Sections, Pepitas & Aged Sherry Vinaigrette*

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Maple Cured Berkshire Ham  
*Scalloped Potatoes, Roasted Carrots & Merlot Reduction*

Top Round of Spring Lamb  
*Roasted Baby Potatoes, Balsamic Braised Kale & Rosemary Jus*

Herb Roasted Poussin  
*Root Vegetable Risotto, Stewed Zucchini & Lemon-Thyme Puree*

Grilled Trout Medallions  
*Lyonnais Potatoes, Swiss Chard & Shallot-Riesling Butter*

Sweet Pea Risotto  
*Fiddlehead Ferns & Roasted Fennel*

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Lemon Tart  
*Gingered Shortbread Crust*

Strawberry-Rhubarb Shortcake  
*High Lawn Farm Cream*

Flourless Chocolate Torte  
*Raspberry Whipped Cream & Candied Orange*

Pineapple Sorbet  
*Mango Puree & Macaroon Shortbread Cookie*