



EASTER SUNDAY DINNER

APPETIZERS

† **Escargots de Bourgogne**, garlic, champagne, herbes de provence 14.

Charred Baby Artichokes, saffron braised fennel, roasted asparagus 13.

† **Shrimp Cocktail**, bloody mary cocktail sauce 14.

† **Hearts of Palm**, dijon olive oil emulsion, lump crab 14.

† **Lobster Crisp**, golden tempura lobster, honey, tarragon, red chili 16.

SOUPS & SALADS

Lobster Bisque, touch of fine champagne 10.

† **Heritage Spinach Salad**, vintage recipe creamy dressing, heritage bacon 11.

Farmhouse Salad, blue cheese, roasted beets, candied walnuts 11.

† **Classic Caesar Salad**, a vickers staple for nearly half a century, prepared tableside for two 21.

PASTAS

Pappardelle, local mushrooms, sautéed farm greens, toasted sunflower seeds, shaved Pecorino Romano 19.

Penne Pasta, smoked scottish salmon, asparagus, tomato concassè, parmesan cream sauce 27.

Tagliatelle, wild board bolognese, parmigiano reggiano 29.

ENTREES

† **Steak Diane Flambé**, beef tenderloin, dijon mustard, mushrooms, brandy, cream, prepared tableside 38.

† **Free Range Great Plains Bison**, grass fed US heritage breed bison, local kennett square mushrooms, bordeaux reduction 39.

† **Dover Sole**, filleted tableside, sauce meuniere 39.

† **Roasted Rack of Lamb**, rosemary, thyme, mustard, port wine reduction 37.

Lobster Tail, prosecco poached, lobster ravioli, seasonal sautéed greens, lobster cream sauce 38.

Caramelized Shrimp & Scallops, champagne raisins, charred cauliflower, Riesling chive beurre blanc 34.*

Seared Salmon, braised farro, roasted asparagus, Pernod herb butter 29.

Vickers Crab Cakes, whole grain mustard sauce, accompaniments du jour 33.

Seared Duck Breast, local wild mushrooms, cassis gastrique, roasted chestnut ancient grains, wilted greens 32.

Filet Mignon Béarnaise, hand whipped sauce Béarnaise, pommes croquettes, seasonal farm vegetables 38.*

DESSERT

SEASONAL SELECTIONS FROM OUR PASTRY CHEF

Menu is subject to change without notice

RESERVATIONS : 610-363-7998