Easter Celebration ~ Sunday, April 4 ~ Sabertooth Grill

For the Table

Fresh-baked Almond Croissant & Caramelized Onion Petit Batard
Whipped creamery butter

First

Baby Mache and Romaine Heart Salad
Gourmet mixed salad greens, Maytag blue cheese, spicy glazed nuts,
Bartlett pears, sweet strawberry, house-made balsamic

Main

_Honey Port Lacquered Ham with Whipped Dijon Cream_

_Classic Parmesan Scalloped Potatoes_
_Yukon gold potatoes, heavy whipping cream, garlic, italian parsley,
parmigiano-reggiano, gruyere cheese_

_Carrot Ginger Puree_

_Tarragon Asparagus with Eggs_
_Dijon mustard, fresh tarragon, shallots, red wine vinegar, grated hard-boiled egg_

~or~

**Vegetarian Option—Served Only Upon Request When Booking Reservation**

_Vegetarian Mixed Grilled Vegetable & Goat Cheese en Croute_
_Portobello mushroom, bell peppers, onion, zucchini, yellow squash, eggplant,
creamy goat cheese, oven-dried tomatoes, truffle cream sauce_

Dessert

_Exotic Bomba_
_Mango, passion fruit & raspberry sorbetto,
covered in white chocolate & drizzled with chocolate, fresh raspberry coulis_

_Easter Cake Pop_

_$80 per person*_

*Optional Bottle of Red or White Wine, add $25*