



## HAPPY EASTER

\$140 per adult | \$55 per child (12 and under)

### STARTERS (For The Table)

**Basket of Assorted Pastries**

### APPETIZERS (Choice of One)

#### **Apulia Burrata**

English Pea Emulsion, Fava Beans, Pea Shoots, Sardinian Bread  
Agrumato Extra Virgin Olive Oil

#### **Avocado Toast**

Heirloom Cherry Tomatoes, Aged Ricotta Cheese, Grilled Rustic Bread  
Earth-N-Eats Watermelon Radish

#### **Earth-N-Eats Strawberry French Toast**

Whipped Maple Syrup Cream, Toasted Almond, Blueberry Compote

#### **Maryland Jumbo Crab Cake**

Lemon Caper Aioli, Baby Arugula, Orange, Pickled Red Onion

### ENTRÉES (Choice of One)

#### **The Jefferson Benedict**

Homemade Sun-Dried Tomato Biscuit, Maine Lobster, Asparagus, Citrus Hollandaise

#### **Roasted Grass Fed Lamb Loin**

Cacio e Pepe Arancino, Baby Artichokes, Broccolini, Taggiasche Olives

#### **Mediterranean Branzino**

Potato Parisienne, Saffron Fennel, Asparagus, Lemongrass Emulsion

#### **Baked Amalfi N'dunderi Gnocchi**

Creamy Mozzarella Provola, San Marzano Tomato Sauce, Genovese Basil

### DESSERTS (For The Table)

#### **Robin's Egg Macaron** *(GF)*

Nutella Caramel Ganache

#### **Apple Blueberry Almond Pie**

Apple Compote, Almond Cream, Blueberry Meringue

#### **Red Velvet Chocolate Cake**

Raspberry Ganache, Fresh Raspberry, Lemon Mascarpone Cream

#### **Coconut Strawberry Chia Seeds Pudding** *(GF)*

Mango Saffron Chutney, Passion Fruit Emulsion

**Chef Fabio Salvatore**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\*\*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.