

# *Easter*

## – In The Restaurant –

### **FIRST COURSE**

Quiche

Roast Mushrooms, Braised Leeks, Local Goat Cheese, Arugula

Deviled Eggs

Smoked Salmon, Paprika, Bread Crumbs, Trout Roe

Baby Kale and Red Endive

“Easter Egg” Radishes, Shaved Baby Carrots, Parmesan Crisps, Lemon Thyme Vinaigrette

### **SECOND COURSE**

Hopkins South Down’s Braised Lamb Shank

Coco Beans, Mint and Mettle Pesto

Almond Crusted Atlantic Cod

English Pea Caponata, Meyer Lemon Preserve, Dill, Salsa Verde

### **SIDE DISHES**

Grilled Asparagus

Pecorino and Pine Nut Vinaigrette, Chives

Rainbow Lights Local Swiss Chard

Pancetta, Parmesan, Crispy Shallots

Creamy Potato Gratin

New Potatoes, Roasted Garlic, Gruyere

### **DESSERT**

Lemon Pudding Cake

Crystallized Blueberries, Amaranth, Chantilly

Coconut Macaroons

Dark Chocolate, Candy Pearls

Carrot Cupcakes

Rum Raisin, White Chocolate and Cream Cheese Frosting

