

EASTER FAMILY-STYLE SAMPLE MENU

First Course

Hot Cross Buns

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 nettle 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

Desserts

Lemon Pudding Cake

crystallized blueberries, amaranth, Chantilly

Coconut Macaroons

dark chocolate, candy pearls

Carrot Cupcake

rum raisin, white chocolate and cream cheese frosting