



EASTER SUNDAY

APRIL 21, 2019, THREE COURSES, \$59**

APPETIZERS

CREAM OF LEEK SOUP

Fine Herbs, Croutons, Truffle Butter

BOSC PEAR & ARUGULA SALAD

*Arugula, Shaved Pear, Candied Pecans, Pear Vinaigrette,
Point Reyes Blue Cheese, Saba*

SMOKED SALMON & SALMON ROE

*Roasted Garlic Sourdough Pancake, Preserved Lemon, Caper
Chives, Lemon Chili Oil, Charred Onion Crème Fraiche*

CHESAPEAKE BAY CRAB CAKE

Green Garlic Aioli, Fennel-Apple Salad, Fennel Pollen

ENTREES

SPRING VEGETABLE RAGOUT

*Artichokes, Peas, Spring Onions, Asparagus,
Green Garlic, Mint, Toasted Farro*

CLIFTON EGGS BENEDICT

Virginia Country Ham, Asparagus, Hollandaise, Poached Eggs, Green Salad

NORTH CAROLINA RAINBOW TROUT

Confit Fingerling Potatoes, Watercress, Lemon Caper Butter

PASCHAL LAMB SHANK

Manchego Grits, Braised Artichokes, Spring Onions, Mint

HERB ROASTED STRIPLOIN

Asparagus, Mashed Potatoes, Mushroom Ketchup, Bearnaise

DESSERT BUFFET

SELECTION OF HOUSE-MADE CUSTARDS, MOUSSES AND TARTS

*** Price is per person exclusive of 20% service charge and 9.3% VA sales tax*