

Wentworth by the Sea Easter Dinner

Amuse

Chef's Selection

First Course

Cream of Spring Mushroom Soup

Roasted Pearl Onions, Cardamom Crème Fraîche, Young Watercress

Salad of Mixed Field Greens and Shaved Easter Egg Radishes

Poached Grapefruit Supremes, Asiago Cheese, Toasted Almond Vinaigrette

Atlantic Salmon Tartar

Chopped Hard Boiled Eggs, Capers, Red Onion, Pumpernickle Toast

Beef Tenderloin Carpaccio

Pea Shoot Salad, Pickled Cippolini Onions, Truffle Vinaigrette, Fennel Mustard

Entrees

Roasted Rack of Domestic Spring Lamb

Ragout of Fingerling Potatoes, Forest Mushrooms and Fava Beans

Rosemary Jus and Sweet Carrot Emulsion

Pan-Seared Fillet of Atlantic Halibut

Saffron Infused Risotto, Roasted Cherry Tomatoes

Caramelized Fennel Bulb, Meyer Lemon Broth

Grilled Filet of Beef Tenderloin

Black Truffle Whipped Potatoes, Green and White Asparagus Spears

Sauce Bordelaise

Parma Ham and Fontina Stuffed Breast of Chicken

Grilled Ramps, Sautéed Artichokes, Yellow Corn Polenta

Pea Shoot and Sweet Onion Salad

Dessert

Rich Chocolate Ganache Tart

Salty Cocoa Shortbread Crust

Vanilla Pineapple Cake

Coconut Cream, Pineapple Salsa, Coconut Snap Cookie

Carrot Cheesecake

Walnut Pecan Crust, Carrot Crisp

Our Easter Prixé Fixe is offered for \$44.95 per person, plus tax and gratuity.
A service charge of twenty percent may be added to parties of eight or more guests.