

# *Easter at the Copper Beech Inn*

Prix-Fixe 4 Course Menu - \$95 pp+



## **First Course:** Choose One

**Fried Oysters-** Arugula, Bacon, Mignonette Pearls

**Lobster Bisque-** Sherry Cream Broth

**Asparagus Leek Tart-** Morel Mushrooms, Camembert, Grana Padano, Spring Greens with Lemon Dressing

**Grilled Lamb “Lollipops”-** Flageolet Bean Purée, Gremolata

## **Second Course:** Choose One

**Spring Salad-** Frisée, Watercress, Arugula, Beets, Blood Orange Supremes, Pancetta, Radish, Scallions, Goat Cheese, Apple Cider Vinaigrette

**Caesar Salad-** Romaine Hearts, Croutons, Grana Padano, House-Made Creamy Caesar Dressing

## **Main Course:** Choose One

**Stuffed Cornish Game Hen-** Herb Stuffing, Glazed Carrots, Lemon Tarragon Velouté

**Porchetta Roasted Pork Shoulder-** Potato Gratin, Asparagus, Mushroom Herb Demi-Glace

**Prime Rib-** Pommes Purée, Sautéed Haricot Verts, Au Jus

**Pan-Seared Sea Bass-** Sweet Pea & Leek Risotto, Morels, Crispy Prosciutto, Garlic Herb Butter

**Lobster Ravioli-** Artichoke Hearts, Sherry Cream Sauce

**Spring Pappardelle-** Artichoke Hearts, Asparagus, Peas, Morels, Lemon White Wine Cream Sauce

## **Dessert:** Choose One

**Carrot Cake-** Cream Cheese Frosting

**Berries and Cream-** Vanilla Chiffon Cake

**Chocolate Crème Brûlée**

\*\*22% Holiday Gratuity will be applied to all parties\*\*

\*Beef and egg items may be cooked to order upon request. Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.