



E A S T E R

ENTREES

Whole Roasted Turkey Breast

24 hour brine, honey, rosemary, giblet gravy

Mary's Organic Chicken Roulade

Organic chicken, sage, giblet gravy

Honey Glazed Ham

Honey + herb crust

Pan Roasted Cap Steak (+30)

Peppercorn crusted, bordelaise sauce

Whole Roasted Pork Tenderloin

Orange mostarda, mustard greens

SIDES

Roasted Brussel Sprouts

Green Apples, Bacon, Roasted Shallot Puree

Yukon Gold Mashed Potatoes

Hand whipped, with confit garlic

Whole Roasted Candied Yams

Maple Syrup, all spice, marshmallow

Blistered Blue Lake Beans

Maple Syrup, all spice, marshmallow

Macaroni + Cheese

Aged cheddar, thyme breadcrumbs

Ciabatta Stuffing Bread Pudding

Sage, custard, Parmesan

Cumin Roasted Carrots

Blood orange glaze, carrot top pesto, pistachios

SALADS

Farmer's Market Salad

Seasonal greens + vegetables

Persimmon + Beet Salad

Baby kale, hazelnuts, feta cheese

Quice + Roasted Apple Salad

Arugula, endive, oven roasted ricotta, pistachios, pear vinaigrette

Kabocha + Grain Salad

Quinoa, farro, candied pecans, beluga lentils, bloomsdale spinach



ADDITIONAL SIDES

Buttermilk & Chive Biscuits + Honey Butter

Pasilla Chili Cornbread + Honey Butter

Turkey Gravy

Cranberry Sauce

Citrus, cinnamon, red wine

Cheese, Charcuterie, Crostini Platter

DESSERTS

9" Handmade Pie

Apple, pumpkin, sweet potato, pecan,
lemon + keylime meringue, boysenberry

Handcrafted Bars

Brownie, Belgian chocolate, peanut butter +
marshmallow, cheesecake-original,
pumpkin, Oreo

Sea Salt Chocolate Chip Cookies

10" Cheesecake

New York, marble, strawberry, Oreo, turtle, lemon
hazelnut, pumpkin, brulee, red velvet

Individual Banana Pudding + Nilla Cookie
Cups

Individual Vanilla Panna Cotta + Seasonal
Berry Cups

Individual Strawberry Rhubarb Crumble

