



## ***Easter Sunday Dinner Menu***

### **Appetizers**

#### ***House Smoked Salmon Terrine***

*Capers & Cornichon Egg Salad, Micro Salad, Lemon Crème Fraîche*

#### ***Lobster Ricotta Quenelle***

*Saffron Cauliflower, Jicama, Scallions, Shiitake, Lobster Bisque Sauce*

#### ***Goat Cheese on Brioche Toast***

*Shaved Brussels Sprouts, Bacon, Sliced Almonds, Balsamic Caramel, Dill Dressing*

#### ***Traditional Easter Pâté in Puff Pastry***

*Micro Green Mix*

### **Soup / Salad**

#### ***Potato, Leek & Spinach Soup***

*Chicken Dumpling*

#### ***Organic Mesclun***

*Strawberries, Toasted Almonds, Sour Cherries, Amish Blue Cheese  
House Dressing*

### **Entrées**

#### ***Herb Roasted Leg of Lamb***

*Carrot Puree, Split Peas, Sliced Almonds & Wild Mushrooms, Confit Garlic  
Mint Lamb Jus*

#### ***Roasted Duroc Pork Rack***

*Confit Savory Cabbage, Sweet Potatoes, Sautéed Chorizo, Celery Root & Raw Peanuts  
Amarena Cherry Pork Jus*

#### ***Sautéed Filet Mignon***

*Yukon Mouseline, Sautéed Arugula, Roasted Baby Carrots, Watermelon Radishes  
Cabernet Red Wine Sauce*

#### ***Pan Seared Grouper***

*Caramelized Shallots, Fennel Compote, Cherry Tomatoes, Olives, Crushed Hazelnuts  
Navel Orange Sauce*

#### ***Pan Seared Organic Salmon***

*Roasted Asparagus & Baby Beets, Fingerling Potatoes, Artichoke Puree  
Sour Tarragon Beurre Blanc*

### **Desserts**

***Lemon Pound Cake, Berry Salad, Bourbon Vanilla Chantilly***

***Chocolate & Banana Cake Mousse, Green Cardamom Ice Cream***

***Pistachio Creme Brulee, Strawberry Burnt Marshmallow***

*Marinated Strawberries*

***Sunday, March 31, 2013 12:00pm – 5:00pm***

***Three-Course Prix Fixe \$55***

Choice of Soup or Salad, Choice of Entrée, Choice of Dessert

***Four-Course Prix Fixe \$62***

Choice of Appetizer, Choice of Soup or Salad, Choice of Entrée, Choice of Dessert

***Children's Menu \$29***

***708-839-8000 www.courtright's.com***

