

# Easter

April 21, 2019

48 per guest

## FIRST COURSE

### Fresh Pastries

*Banana Bread, Muffins, Danish, Croissant*

## SECOND COURSE

*(choose one)*

### Quiche

*Ham, Spinach, Cheddar*

### Tres Leches French Toast

*Challah, Fresh Berries, Crème Chantilly, Lutsen MN Maple Syrup*

### Smoked Salmon Toast

*Hard Boiled Eggs, Dill And Capers Cream Cheese*

## THIRD COURSE

*(choose one)*

### Heirloom Tomato Salad

*Cucumbers, Olives, Feta Cheese, Extra Virgin Olive Oil, Red Wine Vinegar*

### Mixed Green Salad

*Granny Smith Apples, Walnuts, Cherry Yogurt Dressing*

### Roasted Red Pepper & Tomato Bisque

*Basil Oil, Crouton*

## FOURTH COURSE

*(choose one)*

### Stuffed Pork Loin

*Fingerlings Swiss Chard, Apricot Mustard Glaze*

### Terrus Major

*Asparagus, Potato Rosti, Horsey Cream*

### Spring Vegetable Gnocchi

*Peas, Mushrooms, Tomatoes, Arugula, Brown Butter Cream Sauce*

## FIFTH COURSE

### Chocolate Mousse

*Berry Compote, Cookie Tuile*

### Vanilla Bean Cake

*Strawberry Coulis, Whipped Cream, Fresh Berries*

Three-Course Kids Menu Available 18

Coffee, Tea and Soft Drinks Included

Champagne, Mimosas, Bloody Marys

and other Cocktails available

*standard bar prices apply*

