



EASTER MENU

Happy Easter from the staff of Richardson's Canal House

STARTERS

SPRING PEA SOUP warm Jonah crab salad

DUCK SCRAPPLE fried egg and maple gastrique

CHICKEN FRIED OYSTERS AND WAFFLE spicy maple bourbon glaze

ASPARAGUS SALAD crispy prosciutto, juniper alpine cheese, and cured egg yolk

KALE CAESAR kale, croutons, parmesan and white anchovies

ENTRÉES

ROASTED LEG OF ELYSIAN FIELDS LAMB roasted fingerling potatoes and lemon rosemary jus

MAPLE CURED & HICKORY SMOKED HAM scalloped potatoes and maple dijon mustard glaze

BEEF TENDERLOIN mashed potatoes and bearnaise sauce

RABBIT CACCIATORE tomato, mushroom and wine braised rabbit over porcini cavatelli

STEELHEAD TROUT potato wild leek latke and meyer lemon aioli

ASPARAGUS GNOCCHI peas, asparagus, mushrooms and tarragon emulsion

DESSERTS

CHOCOLATE PEANUT BUTTER CHEESECAKE toasted marshmallow and graham cracker

LAVENDER CREME BRULEE

CHOCOLATE RASPBERRY TORTE whipped cream

BLUEBERRY BUCKLE creme anglaise and blueberry coulis

RHUBARB SORBET AND ALMOND ICE CREAM

\$50.00 per person