

Happy Easter

\$40

Hors D' Oeuvres

- Pea Soup** - Espelette Pepper, Lemon Confit
Macaroni Gratin - Mornay Sauce, Thyme Breadcrumbs
Escargots - Parsley-Garlic Butter
Steak Tartare - Hand Chopped Filet Mignon, Quail Egg
Baked Beets - Frisée and Arugula, French Feta Cheese, Chive Oil
Avenue Salad - Mesclun, Shaved Vegetables, Avocado, Grilled Shrimp, Lemon Vinaigrette +5
Spring Salad - Gem Lettuce, English Peas, Haricots Vert, Heirloom Tomatoes, Breakfast Radishes, Asparagus, Banyuls Vinaigrette

Entrees

- Lamb Loin** - Fava Beans, Roasted Garlic, Olive Chickpea Cake, Ramp Pesto +15
Moules Frites - White Wine, Shallots, Garlic, Fresh Herbs
Grilled Branzino - Fennel Fricassée, Grapefruit Pommery Sauce
Boeuf Bourguignon - Fresh Pappardelle, Red Wine Sauce, Braised Beef, Vegetables, Lardons
Berks County Chicken - Blue Moon Black and Tan Rice, Maitake Mushrooms, Grilled Leeks, Jus de Poulet
Steak Frites - 10 oz Seared Flat Iron Steak, Maitre'd Butter +5
Risotto of Quinoa - Shaved Vegetables, Cashew Emulsion
Canadian Salmon - Fumet, Gigante White Beans, Spinach, Pickled Ramps

Les Sides

- Pomme Frites** 10 **Mushrooms** 10
Brussels Sprouts 10 **Haricots Vert** 10

Dessert

- Warm Apple Tarte Tatin** - Apples Baked in Caramel, Puff Pastry, Vanilla Ice Cream
Crème Brûlée - Black Currants in Cassis, Lemon Madeline
Cheesecake - Mixed Berries, Whipped Cream, Kumquat
Profiteroles - Cream Puff, Toasted Almonds, Vanilla Ice Cream, Warm Chocolate Sauce
Pot de Crème - Dark Chocolate Custard Topped with Crème Chantilly

NO SUBSTITUTIONS PLEASE
Executive Chef: Josh Sauer
Pastry Chef: Stuart Marx