



Easter Menu

Sunday, April 4th, 2021

Pre-ordering suggested. Items subject to availability.

Call to preorder at 510-649-0869

This is the only menu we will be offering on Sunday,
no curbside dinner menu.

Pickup available between 3 – 6 p.m.

Appetizers

Lobster Bisque

\$10 pint / \$20 quart

Spring Salad

Little gems, butter lettuce, roasted asparagus, avocado, radishes, cucumber, fresh mint, fresh dill and goat cheese with a lemon champagne vinaigrette dressing.

\$15

Traditional Deviled Eggs

\$14 – 8 halves

Spinach Phyllo Triangles

Crisp flakey phyllo triangles filled with spinach, gruyere, feta and pine nuts.

\$13 – 6 phyllos

Crab Cakes

Three crab cakes served over a bed of lemony arugula with Cajun remoulade on the side.

\$16

Dinner Entrées

Lamb Chops

Fancy bone in grilled lamb chops served with mint chimichurri sauce, honey glazed baby carrots and red skin mashed potatoes with cream cheese and scallions.

\$30

Duck Breast

Pan seared duck breast with a fresh blackberry gastrique.

Served with wild rice and haricots verts

\$28

Mushroom Risotto

Creamy risotto with wild and domestic mushrooms, asparagus tips, green onion and parmesan cheese.

\$19

Add Shrimp \$25

Add Pancetta \$23

Desserts

Carrot Cake

With orange cream cheese frosting and candied pecans

\$10

Strawberry-Rhubarb-Apple Crisp

\$14

