# EASTER AT THE CHANLER

FOUR COURSE PRIX FIXE
ONE HUNDRED AND FIVE DOLLARS

#### First

select one

Citrus Cured Salmon

pickled shallots, hard cooked egg, salmon roe, spiced crisps

Spring Carrot Soup

green almond, brown butter raisin condiment, spiced yogurt

Oysters

sea lettuces, citrus, vodka crème fraîche

Jeffery's Spring Greens

early season vegetables, goat's milk cheese, moscato vegetable vinaigrette

#### Second

select one

Rabbit Terrine

shaved foie gras, walnut mustard, onion toast

Housemade Pasta

chicken confit, green garlic, spring legumes, piave vecchio emulsion

Scallops

spring peas, green strawberry, fennel

#### Main

select one

Rum Ham

artichokes, marble potatoes, truffled comté emulsion

Slow Roasted Lamb Loin

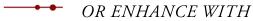
allium, asparagus, turnips

North Atlantic Cod

green vegetables, grapefruit, calvisius caviar

Newport Lobster Benedict

crème fraîche biscuits, applewood smoked bacon, spicy meyer lemon lobster sauce, potato rosti



Dry Aged Akaushi Wagyu

rhode island mushrooms, cipollini onion, potato purée
\*\$30 (supplemental charge)

### Kaluga Caviar

alliums, egg mimosa, brioche vodka crème fraîche \*\$250 supplemental charge



## A CHILDREN'S EASTER

THREE COURSE PRIX FIXE FIFTY-FIVE DOLLARS CHILDREN 12 AND UNDER

First

select one

Simple Green Salad tomato, cucumber, citrus dressing

Pasta

butter, vecchio cheese

Carrot Soup

brioche toast

Main

select one

Lobster

crispy potatoes, vegetable

Scrambled Eggs

applewood smoked ham, crispy potatoes

Beef Tenderloin

potato purée, carrots

#### Dessert

A Visit to The Confiserie assorted sweets prepared by our Pastry Team

- OR ENHANCE WITH

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Artisan Cheeses & Charcuterie

fresh baked bread, fruits, honey, condiment/preserves \*3 for \$40 or 5 for \$60 (supplemental charge)