

# 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

OR ENHANCE WITH

### 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

### Artisan Cheeses & Charcuterie

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

\*menu subject to availabilty