



Easter Sunday – April 8, 2012

First Course

Carrot Ginger Soup

Or

Mushroom and Fresh Herb Soup

Or

Fresh Garden Salad

Main Course

Honey Glazed Ham

Served with pineapple salsa, candied sweet potatoes, mashed red bliss potatoes, sautéed green beans and julienne vegetables

Roast Prime Rib Au Jus

Served with three onion au jus, horseradish sauce, candied sweet potatoes, mashed red bliss potatoes, sautéed green beans and julienne vegetables

Carved Leg of Lamb

Served with mint tomato chutney, mashed red bliss potatoes, sautéed green beans and julienne vegetables

Baked Stuffed Shrimp

Served with candied sweet potatoes, mashed red bliss potatoes, sautéed green beans and julienne vegetables

Roast Turkey

Served with candied sweet potatoes, cornbread stuffing, turkey gravy, cranberry sauce, mashed red bliss potatoes, sautéed green beans and julienne vegetables

Dessert Course

Carrot Cake or Double Fudge Chocolate Cake

\$29.95 Per Person includes all three of the above courses

(Select appetizers are available at an additional charge)

Call (203) 874-7947 for Reservations