

# EASTER SUNDAY AT THE GRAIN HOUSE

April 4, 2021

PRIX FIXE MENU TO INCLUDE...

## Classic Canape Plate

*Grilled Smoked Kielbasa, Beet Spiked Horseradish, Micro Veg Sprout  
Mini Maryland Crab Cake, Whole Grain Mustard Aioli  
Fried Mozzarella Curd, Tomato Compote  
Deviled Goffle Farm Egg, Spring Chive  
Smoked Salmon Toast, Spring Pea and Avocado Mousse*

## Choice of Salad

*Traditional Caesar, Parmesan Croutons, White Anchovy  
or  
Organic Spring Greens, Shaved Red Onion, Anjou Pear, Blue Cheese, Candied Walnuts,  
Sherry Vinaigrette*

## Choice of Entrée

*Skillet Seared Barnegat Jumbo Sea Scallops, Beurre Blanc  
Braised Lamb Shank, Red Wine Bordelaise  
Applewood Smoked Ham, Pineapple Cherry Glaze  
Free Range Griggstown Turkey, Spring Leek Stuffing, Gravy  
Organic Spring Vegetable Risotto*

## Family Style Sides for the Table

*Yukon Whipped Potatoes, Honey-Garlic Glazed Carrots, Spring Green Beans with Mushrooms,  
Toasted Farro with Almond and Leeks, Warm Semolina Dinner Rolls*

## Dessert

*Family Style Warm Cobblers  
Berry Cobbler and Cinnamon Apple Cobbler  
Honey-Oat Crumble and Tahitian Vanilla Ice Cream*

**62.00 per person**

20% Gratuity and sales tax applies

Call 908-221-1150 for Reservations

**\*Children's Menu will also be available for 25.00 (ages 4-11)**