

# *Easter At The Grain House*

PRIX FIXE MENU ~ APRIL 17, 2022

~ SEATING 11:15 AM - 6:15 PM ~

## *First Course*

### **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

## *Second Course*

### **CHOICE OF SALAD**

TRADITIONAL CAESAR, PARMESAN CROUTONS, WHITE ANCHOVY

OR

ORGANIC SPRING GREENS, SHAVED RED ONION, ANJOU PEAR, BLUE CHEESE, CANDIED WALNUTS

## *Third Course*

### **CHOICE OF ENTREE**

FREE RANGE GRIGGSTOWN TURKEY, SPRING LEEK STUFFING, GRAVY

SKILLET SEARED LOCAL BLACK SEA BASS, BEURRE BLANC

BRAISED LAMB SHANK, RED WINE BORDELAISE

APPLEWOOD SMOKED HAM, PINEAPPLE- CHERRY GLAZE

ORGANIC CAULIFLOWER STEAK, ROASTED GARLIC REMOULADE

ALL ENTREES SERVED WITH: YUKON WHIPPED POTATOES, HONEY-GARLIC GLAZED CARROTS,

SPRING GREEN BEANS WITH MUSHROOMS, TOASTED FARRO WITH ALMONDS AND LEEKS

WARM SEMOLINA DINNER ROLLS

## *Fourth Course*

### **FAMILY STYLE WARM COBBLER**

CINNAMON APPLE COBBLER, HONEY- OAT CRUMBLE

AND TAHITIAN VANILLA ICE CREAM

**68.00 PER PERSON, KIDS MENU 27.00**

PRICE DOES NOT INCLUDE SALES TAX OR 20% GRATUITY  
NO SUBSTITUTIONS OR SPLIT PLATES PLEASE