



Easter Sunday at Christiana Campbell's

First Course (choice of 1)

Easter Basket Salad

Manikintowne greens with pickled red onions, blue cheese, apples, candied walnuts and charred ramp vinaigrette.

Spring Risotto

Morel mushroom & green pea barley risotto with arugula and Locatelli cheese.

Christiana's Curried Carrot & Apple Bisque

Creamy curried carrot and apple bisque with crème fraîche, olive oil and pepper.

Second Course (choice of 1)

Herb Roasted Lamb Loin

with garlic whipped potatoes, morel mushrooms, pickled ramp, parmesan crisp, oregano pesto and lamb jus.

Fisherman's Catch

with strawberry relish, sauteed kale and roasted carrots and parsley pesto.

The Riverfare

a fine serving of clams, mussels, kale, blistered tomatoes & fennel with a lemon herb sauce and grilled bread.

The Potted Garden

Lentils, herb roasted carrots, roasted fennel, grilled onion & morel mushrooms with crème fraîche and herb sauce.

Third Course (choice of 1)

Molly's Tart:

a spiced strawberry rhubarb tart with glazed strawberries, strawberry coulis, vanilla Chantilly & a sprinkle of powdered sugar.

Easter Egg Bombe:

a chocolate & apricot mousse bombe with spiced streusel crumble, lace caramel tuille and apricot coulis.

American Heritage Flourless Chocolate Torte

with meringue, cacao nibs & vanilla ice cream