

Happy Easter
❧ *Rugby Grille* ❧
April 24th 2011

First Course Selections

Apple Wood Smoked Salmon
Frissee, Fresh Citrus, Crème Fraiche and Cranberry Walnut Toasts

Maryland Crab, Artichoke, Spinach and Chèvre Quiche

Granite of Ruby Grapefruit and Tangerines
Lavander Infused Steele Cut Oat Granola

Second Course Selections

Chicken Consommé

Butternut Squash Ravioli

Rugby Hydro-Bibb Salad

Dried Cherries, Fresh Berries, Toasted Pine nuts,
Black Diamond Cheddar Cheese and Peach Berry Vinaigrette

Entrée Selections

Maine Lobster Eggs Benedict

Butter Poached Fresh Maine Lobster, Wolferman English Muffin
Meyer Lemon Hollandaise and Asparagus \$55++

Salmon Wellington with Lobster Mousseline

Shaved Asparagus, Carrots and Frisee Salad,
with a Fine Herb Beurre Blanc \$55++

Applewood Smoked Prime Rib of Beef

Savoyard Potatoes and Baby Spring Vegetables,
Chasseur Sauce \$65++

Pan Roasted John Henry Chicken

Fava Bean and Morel Sauté, Pickled Ramp Salad,
and a Rhubarb Chutney \$58++

Dessert Selections

*Warm Chocolate Cake with White Chocolate Truffle Center,
Cherry Compote and White Chocolate Ice Cream*

*Strawberry Rhubarb Mousse with a Lemon center, shortbread cookie crust
And Vanilla Mascarpone Ice cream*

Classic French Crème Brulée