



Easter Menu – 2025

Every table is served Appetizers Family Style

Crudités

Deviled Eggs

Broccoli Grape Salad • Chickpea Provençal • Roasted Beets

Warm Herbed Cream Cheese with Baguette slices

Mini Quiche and Mini Terrine of Carrot Ginger Soup

Mini Butter Croissants and Chocolate Croissants

MAIN COURSE CHOICES:

Suzette's Benedict

Three cheese soufflé with Toasted Brioche, Ham and Lemon Crème Sauce

Lemon Sole

Sautéed Filet served with Mashed Potatoes with Lemon Caper Dill Sauce and Roasted Carrots

Roasted Leg of Lamb GF

Mashed Potatoes with Lamb Au jus and Roasted Carrots

Glazed Baked Ham GF

Potatoes Lyonnaise and Roasted Carrots

Beef Bourguignon Crepe

Chicken Crepe with Sherry Cream Sauce

Roasted Vegetable Crepe with Feta Cheese GF upon request

DESSERT CHOICES:

Lemon Raspberry Crepe GF upon request

Lemon Tart

Coconut Almond Tart GF

Pavlova with Mixed Fresh Fruit and whipped cream GF

Chocolate Silk Tart

Carrot Cake

Gelato or Sorbet GF

\$45 plus tax and gratuity

CHILDREN'S MENU – 9 and under

House made Mac 'n Cheese

Peanut Butter and Jelly Clown Crepe GF upon request

Banana Nutella Crepe GF upon request

Cheese Crepe GF upon request

Mixed Berry Crepe GF upon request

Gelato or Sorbet for Dessert GF

\$18 plus tax and gratuity