

The Carltun
Palm Court Restaurant & Wine Cellar
Easter Sunday 2018

Appetizer

Jumbo Crab Meat, Shrimp & Avocado Tower
Served with a Tomato & Cucumber Citrus Glaze

Smoked Salmon Bouquet
Over a Potato Pancake with a Lemon Beurre Blanc & Caviar Garnish

Veal Agnolotti
Homemade Veal Agnolotti with a Sage Butter Sauce

***Palm Court Seafood Plate**
L.I. Lobster, Shrimp, Alaskan King Crab, Champagne Seafood Salad, Oysters & Clams
*Additional Charge \$125.00 per table

Salad

Spring Salad
California Greens with Avocado, Gorgonzola, Cherry Tomatoes, Cucumbers, Candy Walnuts, Pignoli Nuts & Sherry Shallot Vinaigrette

Chilled Burgundy Pear Salad
Burgundy Poach Pears, Raspberries, Parmesan Shaves & Walnuts over Mescaline with Raspberry Vinaigrette

Entrees

Colorado Lamb Osso Bucco
Braised Lamb Shank over Tomato Orzo

Amish Free Range Chicken
Roasted Organic Chicken Accompanied by Apples & Brandy Sauce
served with a Risotto Cake and String Beans

Filet Mignon
Grilled Filet Mignon Complimented by a Vidalia Onion Sauce
served with Casablanca Mashed Potatoes and Tied Vegetables

Grilled Bronzini
Grilled Bronzini over Asparagus and Polenta Rings in an Herb Olive Oil Sauce

Wild Mushroom Risotto
Shiitake, Oyster, Chanterelle and Brown & White Mushrooms

Afterthoughts

"Chef's Choice" Dessert Tasting Plate
Coffee & Tea

\$62.00 per person, \$30.00 per child (ages 3-10)
(tax & gratuity not included)