



EASTER BUFFET

SUNDAY, APRIL 16th 12PM - 5PM

CARVING

HONEY ROASTED HAM

Roasted apple jus

ROASTED BEEF TENDERLOIN

Béarnaise, bordelaise

RAW BAR

Chilled shrimp

Tuna tartare

Little necks

Local oysters

Smoked salmon

Bloody mary cocktail sauce

Pickled pear mignonette

BUFFET

BRAISED LAMB

Olives, peas, roasted pearl onions, organic mushrooms

Israeli cous-cous chimchurri

SEAFOOD PAELLA

Native shellfish, fin fish, chorizo, saffron rose

Roasted new potatoes

Garlic mashed

Spring vegetable jardiniere

Spinach and arugula salad

Mixed berries, candied nuts

MIXED GREENS
white balsamic

CHEESE AND CHARCUTERIE DISPLAY

domestic and imported cheese, select charcuterie, seasonal garnishes

PASTRY DISPLAY

petit fours
house made tarts and cakes
cookies and brownies

*Seating is limited. Call for reservations 401-847-2244
\$85 per person, \$35 children 12 and under.*