



# Easter Sunday

## Menu

**\$39.95 per person**  
*does not include tax or gratuity*

### FIRST COURSE

*Choice of...*

**Smoked Salmon and Red Pepper Chowder**

crispy cured salmon, bacon

**Fresh Melon and Prosciutto**

mint balsamic reduction, arugula, evoo

### SECOND COURSE

*Choice of...*

**Local Artisan Cheese and Charcuterie Plate** house made accoutrements

**Lobster Deviled Eggs** spring greens and pickled vegetables

**Spring Spinach & Strawberry Salad** spinach, candied walnuts, house strawberry vinaigrette

**Grilled Caesar Salad** romaine "gems," lightly grilled, shaved pecorino, house caesar dressing, croutons

**Spring Greens Salad** arugula, mixed greens, radish, cucumber, tomato, onion, pea tendrils, golden balsamic vinaigrette

### THIRD COURSE

*Choice of...*

**Baked Virginia Ham** pineapple-raisin glaze,  
whipped yukon gold potatoes,  
honey-glazed local carrots, braised collards

**Pan Roasted Salmon Oscar**  
whipped yukon gold potatoes,  
grilled asparagus, crab, hollandaise

**Duck à l'Orange** seared duck breast, orange-sherry  
glaze, root vegetable pave, braised collards

**Rosemary-Gorgonzola Crusted Rack of Lamb**  
pan jus, grilled asparagus, root vegetable pave

**Slow Roasted Prime Rib** baked potato,  
grilled asparagus, au jus, popover, horseradish cream

**Asparagus Ravioli** gorgonzola cream sauce,  
roasted leeks, grape tomatoes

### FOURTH COURSE

*Choice of...*

**Chocolate Peanut Butter Terrine**

**Strawberry Red Velvet Cake**

**Key Lime Cheesecake**

**Seasonal Sorbet**

fresh berries

*Please inform us of any food allergies. We offer gluten-free pasta. Consuming raw, cooked-to-order or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness.*

THE  
WHISTLING SWAN

AVELLINO

the  
DUCK

## *Easter Cocktails*

### **Mint Green White**

green crème de menthe, milk & dark chocolate liqueur,  
vanilla vodka, chocolate bitters, whipped cream

### **White Sangria Red**

sauvignon blanc, pineapple, lemon, pear brandy, finished with pomegranate juice

### **Gold Apricot White**

apricot infused vodka with thyme and chamomile simple syrup,  
a hint of galliano and earl grey bitters, finished with seltzer

### **Sparkle Red Orange**

gin, campari, prosecco, orange slice

### **Yellow Blue Lemon**

lemon vodka, lemoncello, lemon juice, & blueberry liqueur

