

HAPPY EASTER

FIRST COURSE

^{GF} MEDITERRANEAN SALAD Romaine/Cherry Tomatoes/Cucumbers/Olives/Feta/Red Onion/Peppers/Herb Vinaigrette

FRIED BURRATA Beets/Arugula/Saba/Strawberries

GF TRI-COLOR SALAD Prosciutto/Figs/Truffle Honey

A BOWL OF P.E.I. MUSSELS Thai Red Curry/Coconut/Lime

SEAFOOD GUMBO Shrimp/Fish/Andouille/Sausage/Tomato/Chilies/White Rice

NEW ENGLAND STYLE CLAM CHOWDER Local Clams/Potatoes/Bacon/Cream

PAN SEARED LUMP CRAB CAKE Roasted Corn Salad/Smoked Tomato Remoulade (+3 Supplemental)

CLASSIC SHRIMP COCKTAIL Raw Bar Flavors

CRAB STUFFED DEVILED EGGS Lemon Aioli/Asparagus

SECOND COURSE

TAGLIATELLE Shrimp/Scallops/Garlic & Oil/Heirloom Cherry Tomatoes/Baby Arugula

MACADAMIA-COCONUT CRUSTED FLOUNDER Lemon Beurre Blanc/Green Beans/Sweet Potato Purée

GF PAN-ROASTED COD Tomato-Olive Relish/Corn Asparagus Succotash

GF PAN-ROASTED SALMON Tomato-Caper Butter/Petite Lentils/Wilted Spinach

BASIL-CRUSTED SWORDFISH Romesco/Balsamic Syrup/Mashed Potatoes/Green Beans

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Pea Mash

*ALURE BURGER Smoked Mozzarella/Bacon Onion Marmalade/House Cut Fries

* BLACKENED YELLOW FIN TUNA Sesame Soba Noodles/Ponzu Glaze/Red Tobiko

*GRILLED PORK CHOP Rosemary Demi-Glace/Mashed Potatoes/Asparagus

DIJON CRUSTD RACK OF LAMB Rosemary Demi-Glace/Mashed Potatoes/Green Beans (+8 Supplemental)

CHICKEN MILANESE Lemon Dijon Vinaigrette/Arugula/Burrata/Heirloom Cherry Tomatoes

DESSERTS

CRANBERRY WALNUT BLONDIE Caramel/Whipped Cream

FRUIT TART Lemon Cream/Fresh Berries/Whipped Cream

FLOURLESS CHOCOLATE CAKE Raspberry Coulis

ASSORTED ICE CREAM OR SORBET

\$64.95