

EASTER DINNER

at the

PENINSULA
GRILL

Three Courses Prix Fixe \$125 / Special Children's Selection \$70

FOR THE TABLE · Warm focaccia & potato rolls with Banner butter

AMUSE BOUCHE · Chef's selection

FIRST

SELECT ONE

CHILLED LOCAL OYSTERS · Mignonette, horseradish cocktail sauce

CLASSIC SHE-CRAB SOUP · Blue crab, sherry spritz

ARUGULA & ENDIVE SALAD · Pickled beets, fresh chèvre, roasted hazelnuts, champagne vinaigrette

PRIME BEEF TARTARE · Shallots, herbs, dijon mustard, cured duck egg, crostini

WARM LOBSTER SALAD (+10) · Mâche lettuce, small tomatoes, mango, avocado, citrus vinaigrette

| **CAVIAR BUMP SUPPLEMENT +25** |

MAIN

SELECT ONE

PAN-ROASTED GOLDEN TILE FISH · Spring vegetable ragout, green garlic aioli

CAROLINA GOLD RISOTTO · Asparagus, peas, spring onion, garlic, parmigiano

HERB-ROASTED LEG OF LAMB · Fingerling potatoes, braised swiss chard, rosemary aioli

DOUBLE PORK CHOP · Succotash, sweet potato purée, bourbon mustard sauce

PRIME FILET MIGNON (+10) · Whipped potatoes, asparagus, sauce béarnaise

DESSERT

SELECT ONE

THE ULTIMATE COCONUT CAKE · Coconut crème anglaise, fresh strawberries

CHOCOLATE-RASPBERRY EGG · Milk chocolate mousse, raspberry mousse, pistachio cookie, chantilly cream

LEMON & BLUEBERRY TART · Toasted meringue, sablé cookie, lemon curd, blueberry coulis