

THE HENRY CLAY INN®

Easter Special

Choose 1 from each course

3-Course Prix Fixe | \$75 per person

Wine Pairing | \$35 per person

Course 1

Spring Pea Salad GF
frisee, radish, mint, lemon dressing

Caramelized Onion Tart
arugula, brie, yogurt sauce

2018 Alta Vista Torrontés, Argentina

Course 2

Roasted Leg of Lamb* GF
green bean casserole, whipped potatoes, onion gravy

Seared Rockfish GF
broccolini, roasted sweet potatoes, herb buerre blanc

2023 Elk Cove Pinot Noir, Willamette Valley, Oregon

Course 3

Lemon Curd Tart
toasted meringue, lemon sherbet, raspberry sauce

Strawberry Rhubarb Crumble
strawberry swirl ice cream

Croft Reserve Tawny Port, Portugal



GF=Gluten Free

Please tell your server of any allergies and dietary restrictions.

*Items may be cooked to order. Consuming raw or undercooked meats could lead to foodborne illness, especially if underlying health issues are present.