

# THE HENRY CLAY INN®



## Easter Dinner

Choose 1 from each course

4-Course Prix Fixe | \$70/person

Wine Pairing: \$35/person | Sparkling Wine Flight: \$18/person

### Course 1

Spring Pea & Mint Soup 

Parmesan tuile, crème fraiche, mint oil

White Asparagus & Sauce Maltaise  

Quail egg, blood orange segments, chervil

Hamachi Crudo 

Yellowtail tuna, pickled fresno pepper, yuzu vinaigrette

### Course 2

Butter-Poached Lobster

White asparagus, citrus beurre blanc, salmon roe

Pickled Strawberry Burrata  

Burrata cheese, pickled strawberries, basil oil, aged balsamic

Spring Mushroom Risotto  

English peas, vegan Parmesan, lemon

### Course 3

Herb-Crusted Rack of Lamb

Spring vegetables, Pommès Anna, red wine jus

Seared Black Cod 

Pineapple relish, red lentils, roasted fava beans

Roasted Leak and Fiddlehead Ferns  

Leaks, fiddlehead ferns, fennel-apple slaw, fingerling potatoes

### Course 4

Violet Pavlova  

Rhubarb compote, fromage blanc, strawberry sorbet

 Vegetarian  Vegan  Gluten Free

*Please tell your server of any allergies and dietary restrictions.*

20% gratuity will be added to parties of 6 or more. We're unable to split checks for groups of this size.

Items and prices are subject to change based on market availability.

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