

# Easter MENU



Prix fixe \$49pp plus tax & gratuity

## ON THE TABLE

Popovers, Blueberry Bread, & Cinnamon Buns

## FIRST COURSE CHOICES

Parfait of Fresh Berries & vanilla yogurt with local granola

Smoked salmon with capers, red onion & toast points

Crepe of fresh pineapple & mango, drizzled with citrus infused honey

Avocado Toast with shaved radishes & local microgreens

## MAIN COURSE CHOICES

### Lobster Eggs Benedict

Butter poached knuckle & claw meat on toasted English muffins, topped with 2 poached eggs & traditional Hollandaise sauce.

*Choice of bacon or sausage*

### Adair Steak & Eggs

Grilled Angus tenderloin medallions, paired with 2 eggs *cooked your way*; with herb hash brown potatoes

### Raspberry Stuffed French Toast

Chocolate hazelnut filling with fresh raspberries between thick slices of brioche. *Choice of bacon or sausage*

### Granite State Chicken

Breaded boneless chicken breast, maple cranberry jus. Herb basmati rice

### Baked Stuffed Sole Filets

Filled with shrimp & fresh herbs; champagne beurre blanc

### Ratatouille & Eggs

Thick cut bread topped with warm ratatouille & two eggs

*Choice of bacon or sausage*

*\*Fruit salad may be substituted for bacon/sausage\**

## DESSERTS

### Chocolate Peanut Butter Indulgence

topped with a scoop of vanilla ice cream

### Warm Blueberry Cobbler

topped with a scoop of vanilla ice cream

### Kenny's Famous Cheesecake

An Adair favorite, served with your choice of strawberry or caramel sauce

### Lemon Meringue Tart

Shortbread crust, fresh lemon curd & toasted meringue with raspberry sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness