

Easter Dinner Sunday April 1, 2018

11:00 AM to 4:00 PM

Three Courses \$35 Per Person

Starters

Potage Saint-Germain

(Fresh Pea Soup) House Made Chicken Stock

Classic Nicoise Salad

Tuna, Potatoes, Green Beans, Boston Lettuce

Tapenade Crostini

Roasted Red Peppers, Kalamata Olives, Pimento-Stuffed Olives

Entrées

Champagne Chicken Breast

Root Vegetable Gratin

Roast Ham

Cherry Gastrique, Spiced Lemony Brussels Sprouts, Pomme Purée

Walleye Almandine

Bérnaise, Swiss Chard with Chickpeas and Couscous

Desserts

Pavlova Eggs with Lemon Curd

Meringue

Easter Pie

Ricotta Cheese, Pine Nuts, Phyllo

Triple Chocolate Mousse Cake

Please let us know of dietary requirements when making the reservation

The Rowe Reservations Required 231-588-7351