

Easter Dinner at The Rowe
April 21, 2019
Noon to 5:00 PM
Three Courses with Choices
\$35 Per Person

PREMIER COURS (1ST COURSE)

CREAM OF PEA SOUP

... Croutons·Pea Shoots·Paprika Oil ...

FRENCH ASPARAGUS SALAD

... Chèvre·Arugula·Pickled Red Onion·Lemon Vinaigrette ...

DEVEILED DUCK EGGS

... Local Duck Eggs·Paprika·Bacon·Chives ...

PLAT PRINCIPAL (MAIN COURSE)

BOURBON HONEY BAKED HAM

... Cornbread Pudding·Brown Sugar Glazed Carrots ...

MUSTARD CRUSTED SALMON

... Sorrel Risotto·Dill Yogurt Sauce·Brown Sugar Glazed Carrots ...

FOUR CHEESE RAVIOLI

... Forest Mushroom Cream Sauce·Spinach·Parmesan Cheese ...

DESSERT

CARROT CAKE

... Cream Cheese Frosting·French Vanilla Ice Cream ...

LEMON CURD TARTLET

... Cherry Compote·French Vanilla Ice Cream ...

FLOURLESS CHOCOLATE TORTE

... Strawberries·French Vanilla Ice Cream ...

Reservations Required 231-588-7351 or
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