

HAPPY EASTER

SUNDAY, APRIL 21 IN THE TERRACE ROOM

PLEASE CALL FOR RESERVATIONS, 412-553-5235.

SOUPS & SALADS (CHOICE OF)

SHRIMP & ROASTED CORN CHOWDER

Spring Onion | Roasted Corn | Potato

CAULIFLOWER SOUP

Romesco | Parmesan Crisp | Guanciale

PITTSBURGH WEDGE SALAD

Baby Iceberg | Cucumber | Blistered Grape Tomatoes | Bacon | Pickled Red Onion | Frites | Blue Cheese Dressing

SPRING GREENS

Hot House Greens | Watermelon Radish | Feta Cheese | Tarragon Vinaigrette |

APPETIZERS (CHOICE OF)

BEET CURED SALMON GRAVLAX

Bagel Chips | Garden Blended Cream Cheese | Scallions

BERRY BRUSCHETTA

Waffle Crostini | Honey Ricotta | Candied Orange

ASPARAGUS BAND

Halloume | Chive | Crème | Poached Egg | Hollandaise

CARVED FRUIT TILE

Cantaloupe | Honeydew | Pineapple | Berries | Honey Whipped Ricotta | Nut Gremolata

BACON BISCUIT

Sausage Gravy | Pork Belly | Scallion

ENTRÉES (CHOICE OF)

PETITE FILET & EGGS

Roasted Fingerling Potatoes | Asparagus | Horseradish Mustard Hollandaise

ROSEMARY SMOKED ROASTED PORK LOIN

Roasted Fingerling Potatoes | Broccolini | Pan Juices

PAN SEARED SALMON

Roasted Turnips | Snap Peas | Beet | Wild Mushroom Butter

WIGLE BOURBON MAPLE GLAZED HAM

Slow Roasted | Country Grits | Glazed Carrots | Pan Sauce

HERB ROASTED CHICKEN

Potato Dauphines | Broccoli Rabe | Lemon Thyme Jus

RICOTTA AGNOLOTTI

Lemon Beurre Blanc | Sweet Peas | Fine Herbs | Asiago | Tomato Concasse

SWEET ENDINGS (CHOICE OF)

PAVLOVA

Macerated Berries | Lime | Mint

ORANGE BLOSSOM CAKE

Mimosa Cream | Candied Zest

CHOCOLATE ESPRESSO MOUSSE CUP

Kirsh Bing Cherries | Gooseberry

\$59 ADULTS, \$27 CHILDREN 6 – 12 (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING FROM 10:30 A.M. TO 4:00 P.M.