

Three Course Easter Menu



Starters

Colossal White Shrimp

Classic cocktail sauce

Crispy Calamari

*Pomodoro and sriracha aioli
+2.50 for hot cherry peppers
+2.50 for gorgonzola*

Oven Roasted Brussels Sprouts

*Bacon, asiago, topped with apple herb salad
& black garlic aioli*

Salmon Galette

*Salmon potato pancake topped with sour
cream & chopped chives*

Clams Casino

Bacon, bell pepper and garlic butter

Oysters Rockefeller

*Fresh herbs, spinach, gruyere cheese,
pernod & panko*

All entrees served with

Vyne Salad

*Mesclun greens, shredded carrots,
tomatoes, cucumbers, shredded red
cabbage with our house made balsamic
vinaigrette*

or

Split Pea Soup

*Vegetable broth, pureed potatoes, a
touch of white wine, fresh watercress,
finished with a touch of sour cream*

Main Course

All entrees served with Whipped Mashed Potatoes & Asparagus

Braised Lamb Shank

Whipped yukon gold potatoes, roasted vegetables

Chicken Cordon Bleu

Mustard cream sauce

Brown Sugar Basted Pit Ham

fresh pineapple glaze, whipped yukon gold potatoes

6oz Filet Mignon and Dungeness Crab

Served with drawn butter

Pan Roasted Mediterranean Trout

Served with a tzatziki sauce

Stuffed Shrimp

Stuffed with crab meat & spinach served with drawn butter

Apple Cranberry Stuffed Pork Loin

Served with au jus

Farfalle

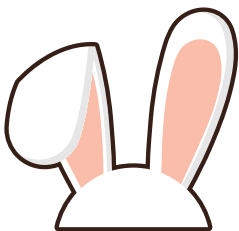
Tomatoes, asparagus, artichokes, spinach, EVOO & garlic

Oven Roasted Prime Rib of Beef Au Jus

Whipped yukon gold potatoes, grilled asparagus

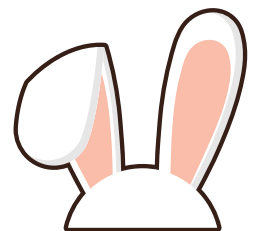
Penne ala Vodka

Shallots, cream, san marzano tomatoes & grana padano



Desserts

Choose one



Tiramisu

*Sponge cake layered
with sweet marscapone
cheese soaked in brandy*

Rice Pudding

*Long grain rice, heavy
cream, grand marnier,
vanilla & cinnamon*

Rhubarb Pie

*Spring rhubarb, fresh
strawberries, house made
pie crust*

Chocolate Lava Cake

*Warm chocolate cake served
with vanilla ice cream &
chocolate drizzle*

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restaurant & bar