

CELEBRATE EASTER AT THE TAILOR AND THE COOK

SUNDAY, APRIL 20TH

RESERVATIONS BEGIN AT NOON, LAST SEATING AT 5:45PM

THREE COURSE PRIX FIXE MENU

\$65.00 PER PERSON

AMUSE BOUCHE

COURSE ONE

CHOOSE ONE OF THE FOLLOWING:

SCOTCH EGG

ground lamb, quail egg, parsnip puree, spring chimichurri

POTATO & LEEK SOUP

creme fraiche, crispy onions

POACHED STEELHEAD TROUT

sauce gribiche, cured egg yolk, lavash cracker

SUPPLEMENTS TO ANY DISH

(5) shrimp **16** - (3) scallops **19** - chicken breast **12** - steelhead trout **19**
burrata **10** - goat cheese **5** - bacon **3** - sunny egg **3**

COURSE TWO

CHOOSE ONE OF THE FOLLOWING:

HERB ROASTED AIRLINE CHICKEN BREAST

roasted potatoes, broccoli, dijon cream sauce

PAN SEARED SHRIMP & SCALLOPS

grits, sweet peas, carrot relish, pea shoots

BROWN SUGAR GLAZED PORK BELLY

celery root mash, parsnip & arugula salad

ROASTED MUSHROOM RISOTTO

jones family farm chevre, fennel

COURSE THREE

CHOOSE ONE OF THE FOLLOWING:

CARROT CAKE

carrot caramel, cardamom chantilly

CHOCOLATE MOUSSE

cherry compote, coconut & almond crumble

HOUSE MADE SORBET

HOUSE MADE GELATOS

MIGNARDISES

**Tailor &
the Cook**

ON MAIN