

Sunday, April 4th

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Vorspeisen

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| Austrian Dumplings <i>filled with spinach, artichoke - crème, tarragon & Pernod</i> | 9 |
| Sea Scallops of the Day <i>are prepared using the freshest ingredients inspired by the market & season</i> | 14 |
| Fruits, Nuts & Cheese Platte - <i>Assorted artisanal & aged cheeses, berries & nuts adorn each plate</i> | 10 |
| Duck Liver & Pork Pâté <i>is served with an onion relish, sauce Cumberland and dark rye toast points</i> | 12 |
| Fried Camembert Cheese <i>wedges of golden Camembert served with raspberry honey mustard for dipping</i> | 9 |
| Crepes with Sauce Nantua <i>stuffed with crab, salmon and sea scallops, white wine and a hint of dill</i> | 12 |
| Swiss Rösti & Apple - <i>Swiss-style crisp lacey pancake & baked apple accompanied with crème fraîche</i> | 11 |
| Crab Imperial Stuffed Mushrooms - <i>The freshest king crab finished with sauce Mornay</i> | 10 |

Suppen

The "Kaiser's Favorite" **9**
 Miso & Seaweed **7**
 Cream of Asparagus **8**



Crowned Rack of Lamb

This entrée is designed for "4" or more guests. Must call ahead to reserve this very special dish- Served with all the accoutrements \$35 p.p.

Salads & Such

Spinach Polonaise & Bacon Vinaigrette **9**
Classic Caesar Salad **8**
Austrian Meats, Cheese & Pickles **10**

Deviled Eggs

Selection of Delicately Prepared Gems for your Easter Table **8**



Entrees

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| Traditional Austrian Easter Ham - <i>Honey-glazed and served with potato, root vegetables & meat stuffing</i> | 24 |
| Wild Alaskan Salmon - <i>Grilled to perfection, then topped with flawless Hollandaise & seasonal vegetable</i> | 26 |
| Vegetarian Bauern Strudel - <i>Wild mushrooms, sweet potato, caramelized onion with Miso reduction</i> | 23 |
| Cherry Au Pivoire Roasted ½ Duckling - <i>Complemented with organic wild rice and braised red cabbage</i> | 28 |
| Chicken Cordon Bleu - <i>A free-range breast stuffed with Salzburger cheese & Black Forest ham</i> | 26 |
| Local Surf & Organic Turf - <i>Imagine a filet mignon of beef aside crab & scallop stuffed Maine lobster tail</i> | 45 |
| Roasted Spring Rack of Lamb - <i>The ultimate tradition of mint demi-glace, potato & season vegetables</i> | 34 |
| Braised Local Sweet Breads - <i>Delicately tossed with a lobster béchamel - A true gastronome experience</i> | 32 |
| Baked Stuffed Lazy Maine Lobster - <i>Memorably sinful - Stuffed with scallop, crab & lobster of course!</i> | MKT |

Viennese Desserts 10

An incredible selection of tortes and strudels such as Cherry Marzipan, Black Forest, Raspberry Linzertorte, Apfle Strudel, Hazelnut Tortes and much more! All desserts are served with whipped cream & berries

Our Holiday seating is limited - All Seatings are by Reservation ONLY (508) 764-0700