

Sunday, April 4th

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Deviled Eggs

Selection of Delicately Prepared Gems for your Easter table 8



Vorspeisen

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

Entrees

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

Vienna’s Holidays are very limited- BY RESERVATION ONLY –call (508) 764-0700

Easter Sunday Dinner