



LOCKWOOD
RESTAURANT & BAR

Easter Buffet 2010

soup

white asparagus
truffled crème fraiche

seafood

cocktail shrimp
cocktail sauce, Meyer lemons
harbor point smoked salmon
smoked mackerel and smoked trout
traditional garnish

spring market

organic fruit and seasonal berries
asparagus, Portobello mushroom, tri color peppers, endive
marinated artichokes, tomatoes, olives provencal
tossed spring greens, blackberry balsamic
local and imported cheeses
artisan breads

carving

rosemary and garlic infused rack of spring lamb
mint pan juices
prime rib
jus, horseradish

entrees

pan seared atlantic salmon
blood orange hollandaise
French cut chicken breast
Lavender aroma
Mini penne pasta parma ham, spring peas
Blue d'avergne
Honey dill spring vegetables
Compressed potato gratin

desserts

mini assorted desserts and pastries