

Chez Collette

Easter Buffet Menu

RAW BAR

Jumbo Shrimp Cocktail
Mussels on the Half Shell
Smoked & Maple-Candied Salmon
Sides: Champagne Mignonette, Horseradish

FIRST

Artisanal French Cheese
Artisanal Charcuterie
Foie Gras Terrine
Wild Mushroom & Truffle Soup
Market Salad
Caprese Mozzarella & Heirloom Tomato Salad

MAIN

Rosemary-Roasted Fingerling Potatoes
Pennsylvania Candied Heirloom Baby Carrots
Buttermilk Country Biscuits
Assortment of Freshly Baked Dinner Rolls
Featured Children's Delicacies

CARVING

Farm-Style Grilled Spatchcock Chicken with Citrus Herb
Gremolata
Farm-Grilled Herb Lamb Chop Racks

DESSERT

Little Peeps
Bunny Carrot Cake
Easter Nest Chocolate Cake
Egg Hunt Cheesecake
Easter Egg Cupcakes
Vanilla Crème Brûlée
Assorted Macarons
Bunny Cookies

Executive Chef: Sylva Senat

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



RED WINES

Cabernet Sauvignon Folie à Deux, *Alexander Valley, California* 19 | 78

Bordeaux Blend Château Haut-Logat, *Haut-Médoc* 24 | 90

Pinot Noir Martinolles, *FR* 19 | 65

WHITE WINES

Chardonnay Folie à Deux, *Russian River Valley, CA* 18 | 75

Pinot Grigio Barone Fini, *Alto Adige, IT* 16 | 60

Sauvignon Blanc Stoneburn, *Marlborough, NZ* 17 | 65

SPARKLING WINE

Blanc De Blancs Fête d'Or Brut, *FR* 15 | 55

Prosecco Rosé, Acium, *Veneto, IT* 18 | 75

Brut Champagne Moët & Chandon 'Imperial', *Épernay, FR* 29 | 135



Brut Champagne Pommery 'Apanage', *Reims, FR* 34 | 145

BOTTLED BEERS

Miller Lite 8

Yuengling Lager 8

Downeast Cider 9

Victory Brewing Brotherly Love IPA 9

Heineken 0.0% 8

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