

# Easter Sunday at The Merion Inn – Noon to 8 pm

Executive Chef Christopher Capstick

“A la carte” pricing is Entrée with sides only; “Three Course Prix Fixe” includes Appetizer, Entrée and Dessert  
(Express Dinners and Early Diner’s Prix Fixe not available on Easter Sunday)

## Appetizers

- Chicken, Kale and Sausage Soup** ♦♦ **Jersey Shore Clam Chowder**  
**Baby Arugula and Peppered Pear Salad** shaved Parmesan, white balsamic dressing  
**Burrata with Heirloom Tomato Salad** basil-shallot vinaigrette, baby watercress  
**Caesar Salad** crispy romaine hearts, Parmesan croutons, marinated white anchovies  
**Poached Shrimp with Baby Watercress** horseradish rouille, lemon vinaigrette, celery-radish relish  
**Warm Sweet Corn Flan** parsnip hash, lemongrass sauce, sorrel chiffonade  
**Smoked Salmon Timbale** cucumber salad, caper creme fraiche, green tomato mache  
**Braised Lamb Shank** brioche toast, roasted garlic purée, Chianti jus, thyme gremolata

## A few brunch Entrées... (served noon until 1:30 p.m.)

- Eggs Benedict with Easter Ham and Hollandaise** crispy breakfast potatoes  
À la carte 13 Three Course Prix Fixe 21
- Challah French Toast with Melted Swiss and Ham** warm Vermont maple syrup, strawberries  
À la carte 14 Three Course Prix Fixe 22
- Poached Salmon** Champagne cream, dressed watercress, asparagus tips  
À la carte 19 Three Course Prix Fixe 28
- Steak and Poached Eggs** béarnaise, crispy fried potato  
À la carte 19 Three Course Prix Fixe 28
- Cantaloupe and Fresh Berries** Greek yogurt, granola  
À la carte 10 Three Course Prix Fixe 19

## Entrées (served all day—noon until 8 p.m.)

- Maple Baked Ham** mustard-honey sauce, pecan stuffing, bacon braised collard greens, mashed Yukon gold potatoes  
À la carte 25 Three course prix fixe 34
- Rosemary Roast Lamb Leg Sirloin** potato leek gratin, wilted winter greens, Barolo reduction, poached shallot fig relish  
À la carte 29 Three course prix fixe 38
- Grilled Faroe Island Salmon** saffron risotto, blood orange salsa, snow pea-baby spinach salad, ginger coulis  
À la carte 28 Three course prix fixe 37
- Crispy Black Sea Bass** fava bean-celery root purée, tomato chanterelle mushroom salad, Riesling beurre blanc  
À la carte 30 Three course prix fixe 39
- Maryland Crab Cakes** fire-roasted red bell pepper sauce, Creole rice, corn-tomatillo relish  
À la carte 29 Three course prix fixe 38
- Merion Crab Imperial** jumbo lump crab meat in a creamy sauce, broiled in a ramekin  
À la carte 29 Three course prix fixe 38
- House-Cured Prime Pork Chop** Yukon potato-bacon hash, crispy Brussels sprouts, whole grain mustard pan sauce  
À la carte 29 Three course prix fixe 38
- Grilled Filet Mignon (6 oz.)** wild mushroom ragout, white asparagus, peppered new potatoes, Cognac sauce  
À la carte 33 Three course prix fixe 42
- Vegetables take Center Stage!** grilled Spring asparagus, crispy roasted cauliflower, sautéed spinach,  
roasted fingerling potatoes, charred tomato coulis  
À la carte 19 Three course prix fixe 38

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*(page 2 Easter menu, continued)*

## Desserts

Strawberry Shortcake with Whipped Cream in a Mini-Trifle Bowl

Warm Apple Bread Pudding with Caramel Sauce and Vanilla Ice Cream

Creamy Risotto Rice Pudding with Amaretto-Soaked Raisins, Zabaglione and Toasted Almonds

Dark Chocolate and White Chocolate-Raspberry Ganache Torte with Whipped Cream and Raspberry Purée

Chocolate Pots de Crème with Whipped Cream

Key Lime Pie with Whipped Cream

Ice Cream or Sorbet with a Lemon Shortbread Cookie

## Children's Menu (12 and under) 13 (\$32 for filet mignon kids' meal)

includes beverage, choice of lamb, ham, seashell pasta (butter, marinara or plain), chicken fingers, hamburger or cheeseburger and two sides, with a junior chocolate sundae for dessert