



blend
on main

A MODERN AMERICAN BISTRO

Easter Dinner

3 courses 55. | served from 3:30 to 6:30 pm

First Plate

beetza - roasted beets, onion marmalade, goat cheese, arugula

truffle mozzarella caprese - chef lou's hand crafted mozzarella with black truffle, roasted bell pepper, heirloom tomato, frantoia olive oil

lobster bisque - creamy collaboration of local lobster, armagnac, touch of cream

risotto - wild mushroom, basil pistou, parmesan tweel

spring salad - bib lettuce, pistachio crusted goat cheese, pickled onion, blood orange, olives

crab cake (+8) - our recipe, baked, chipotle aioli roasted corn salsa

Main Plate

filet mignon - cast iron seared tornadoes, peruvian pomme puree, charred ramps, chianti glace

risotto - gulf shrimp, bay scallops, arborio rice, pistou, blistered tomato

salmon - char grilled, chimichuri, cheesy grits

gordon's halibut - seared halibut, mediterranean vegetables, pomme puree, roasted tomato nage

chicken rollatini - pecan cloaked chicken breast, mascarpone stuffed, chianti glace, beurre blanc

pork osso bucco - slow braised, black lentils, natural jus

crab cakes (+16) - our recipe, baked, charred asparagus, crispy fingerling, beurre blanc

vegan - springs bounty respectfully prepared, coconut red currie

Sweet Endings

cheese cake - ny style, crumb topping, jersey blueberry

flourless chocolate cake - belcolade chocolate decadence, baily's

fruit parfait - assorted melon, berries, fresh cream

crack waffle - belgium pearl sugar waffle, praline pecan ice cream

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