



An American Bistro

PARDO'S EASTER MENU

\$55.00 per person
(choose one from each section)

APPETIZERS

- CRAB & CREOLE CREAM CHEESE CROQUETTE, tasso honey butter, pea shoots
- FARMERS GUMBO, with golden grits
- DUCK CONFIT, sweet potato hash brown, maple glaze, toasted pistachio
- SPICE BOILED SHRIMP, green chili remoulade, fried green tomato

GREENS

- BOSTON BUTTER WEDGE, maytag dressing, candied walnuts, pear chutney
- SPRING GREENS, balsamic honey vinaigrette, crouton, onion, parmesan
- BABY SPINACH, warm bacon dressing, chevre, mushroom, toasted pecan

MAIN

- BRONZED SALMON, port salute risotto, saffron shallot beurre blanc, crab & mushroom
- SEARED REDFISH & SCALLOPS, marinated red lentils vanilla gastrique, sunburst squash
- GRILLED LAMB CHOPS, whipped parsnips, honey & fig glaze, haricot vert
- SEARED FILET MIGNON, brown butter gold potatoes, port wine, dill scented carrots
- LOBSTER & FRENCH BRIE CREPE, wilted spinach, brabant potatoes, red pepper mornay
- POACHED EGGS, toasted brioche, crisp pancetta, crawfish hollandaise, parmesan grits, asparagus

DESSERT

- STRAWBERRY CHOCOLATE EGGS, champagne sabayon
- GOLD BRICK BREAD PUDDING, nocello sauce
- MALTED MILK & COOKIES
- JELLY BEAN & TRIPLE BERRY SORBET