



# Deuxave

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## Happy Easter April 21<sup>st</sup>, 2019 Dinner

### To Begin

Heirloom Beets, Goat Cheese, Asian Pear, Spiced Walnuts

Lobster Bisque en Croute, Scituate Lobster, Cognac

“Frisée Aux Lardon”, Smoked Duck Confit  
Crispy 6-Minute Farm Egg, Bacon-Mushroom Vinaigrette

New England Crab Salad, Grapefruit  
Tarragon, Mache

### Main Course

Herb Crusted Lamb Loin, Housemade Lamb Bacon  
English Pea Agnolotti, Black Garlic Jus

Eye of the Ribeye au Poivre, Fiddlehead Ferns  
Robuchon Potatoes, Bacon Jam, Madeira Mushroom Jus

Herb-Crusted Halibut, Sunchokes  
Caramelized Fennel, Almond Sauce Vert

Housemade Ricotta Cavatelli, 2-Hour Egg  
Morel Mushrooms, English Peas, Pecorino

Scituate Lobster Ravioli, Native Asparagus  
Tarragon Emulsion, Pickled Shallots

### Dessert

Macau Cake  
Chocolate Mousse, Salted Caramel Ganache  
Espresso Ice Cream

Strawberries and Cream Cheesecake  
Speculoos Crumble, Strawberry Champagne Sorbet

### Three Course \$99 Per Person

Chef / Owner - Chris Coombs | Executive Chef - Adrienne Wright  
Chef de Cuisine - Cameron Cieslak | Executive Sous Chef - Kishen Jagmohan

Proprietor - Brian Piccini | General Manager / Sommelier - Ali Yakich

**\*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs.**

**\*\*Consuming these items may increase your risk of food borne illness.**

**Please alert your server to any and all possible food allergies.**

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