



# Deuxave

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

### *To Begin*

Heirloom Beets, Goat Cheese, Asian Pear, Spiced Walnuts

Lobster Bisque en Croute, Scituate Lobster, Cognac

Shrimp Cocktail, Horseradish, Lemon, Chervil

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

### *Main Course*

Housemade Lamb Sausage  
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

Scituate Lobster Benedict  
Sunny Side Up Farm Eggs, Black Forest Ham  
Native Asparagus, Black Pepper Toast, Béarnaise

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

### *Dessert*

Macau Cake  
Chocolate Mousse, Salted Caramel Ganache  
Espresso Ice Cream

Strawberries and Cream Cheesecake  
Speculoos Crumble, Strawberry Champagne Sorbet

### *Three Course \$79 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 you server to any and all possible food allergies.