

CAPRICCIO® GRILL

ITALIAN STEAKHOUSESM

EASTER MENU

11AM - 10PM

\$48 PER ADULTS | \$19 CHILDREN 12 AND UNDER

FIRST COURSE

CREAM OF ASPARAGUS SOUP

CRISPY PROSCIUTTO, GOAT CHEESE CROSTINI

ENTRÉE

CHOICE OF

BRAISED OSSO BUCCO

ROASTED CHERRY TOMATO, BUTTON MUSHROOMS,
TRUFFLED MASHED POTATOES

OR

GRILLED HALIBUT

ORANGE AND HONEY GLAZED HALIBUT,
SAUTÉED BABY CARROTS, SAUTÉED SPINACH

DESSERT COURSE

CHOICE OF

TRIPLE CHOCOLATE TIMBALE

SHORTBREAD COOKIE, SALTED CARAMEL CREMA

OR

GRAND MARNIER WALNUT CHEESECAKE

VANILLA ANGLAISE, SEASONAL BERRY MÉLANGE

We are pleased to partner with the following local farms: Marmilu Farms, Spring Valley Farm, Rose Creek Village Farm, Bonnie Blue Farm
Gluten-free bread available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illnesses. The Peabody is proudly straw-free in order to reduce plastic pollution. A 100% compostable straw available upon request.
Parties of eight or more will have a 20% service charge.