



EASTER ENTERTAINING MENU

March 29th through 31st

Epicuria will be open 10 am-4 pm on Friday, April 30th and closed on April 1st and 2nd.
Orders to be placed by March 27th at 12:00 pm 613.745.7356, ext. 1; kitchen@epicuria.ca

EASTER ENTERTAINING

- \$40 Local Smoked Sliced Ham with Maple Mustard Glaze (Serves 6-8)
- \$80 Half Leg Smoked Ham with Maple Mustard Glaze (serves 12-14)
- \$19.00 Epicuria Quiche - Choice of Lorraine, Smoked Salmon or Spinach & Chèvre
- \$18.00 Easter Lamb Pie -Spinach with Oregano, Tomato and Feta

MAIN COURSES

- Trout with Fingerling Potato, Artichoke, Chorizo Hash and Herb Sauce \$14.50 GF DF
- Herb Chevre Stuffed Chicken with Rhubarb Ginger Chutney | Side \$14 GF
- Mushroom Leek Lasagna \$12

SIDE DISHES

- \$4.25 / \$26 (serves 6-8)
- Classic Scalloped Potato GF
- Green Beans and Sugar Snap Peas with Hazelnut, Orange and Mint GF DF
- Honey spiced roasted Heirloom Carrots with Feta GF
- Roasted and Pickled Beet Salad with Radish, Chevre and Arugula GF

DESSERTS

- Strawberry Rhubarb Galette \$5 \$16.50
- Maple Butter Tart with Cream Cheese \$5 \$16.50
- Chocolate Cake with Chocolate Crumb, Dark Chocolate Ganache and Easter Egg Garnish \$5 \$28
- Bread and Roses Hot Cross Buns
- Also available: Decorated Easter Shortbread Cookies
- Easter Mini Dessert Selection