

Easter

THREE COURSE PRIX FIXE
\$75

STARTERS

WHIPPED RICOTTA

Tomato Jam. Crispy Basil. Aged Balsamic.
Grilled Ciabatta.

GRILLED OCTOPUS

Romesco. Chorizo. Arugula. Crispy Potato.
Sherry Vinaigrette.

SHRIMP COCKTAIL

Colossal Shrimp. House Cocktail Sauce.

GRANDMA'S MEATBALLS

Ricotta. San Marzano Sauce. Basil Oil.

FRIED CALAMARI

Calabrian Marinara. Lemon-Caper Aioli.

LUMP CRAB CAKE

Frisée. Corn Salsa. Sriracha Aioli.

VYNE SALAD

Mixed Greens. Cucumber. Tomato. Red Onion.
Shredded Carrot. White-Balsamic Vinaigrette.

CAESAR SALAD

Romaine. Grana Padano.
House Caesar. Crushed Croutons.

STRAWBERRY BURRATA SALAD

Arugula. Radicchio. Basil. Toasted Pinenuts.
Champagne-Honey Vinaigrette.

ENTREES

PRIME RIB OR FILET MIGNON

Garlic Mashed Potatoes. Grilled Asparagus.
Red Wine Reduction.

LOBSTER PASTA

1¼ lb Maine Lobster. San Marzano Cream Sauce.
Spaghetti. Roasted Red Pepper. Chili Flakes.

MEDITERRANEAN LAMB CHOPS

Cous Cous. Roasted Spring Vegetables.
Cucumber-Mint Yogurt.

DIVER SCALLOPS

Saffron Risotto. Peas. Red Pepper.
Chorizo. Asparagus. Salsa Verde.

ROASTED DUCK

Hudson Vally Duck. Spring Pea Risotto.
Lemon Glaze. Crispy Onions.

VEAL OSSO BUCCO

Creamy Parmesan Orzo. Gremolata.
Wild Mushroom Demi Sauce.

CHICKEN FRANCESE

Egg-Battered Pan-Fried Chicken. Lemon-Wine Sauce.
Artichoke Hearts. Sautéed Escarole. Capers.

NONNA'S LASAGNA

Beef And Sausage Ragù. Ricotta. Mozzarella.
Béchamel. San Marzano Marinara. Basil Oil.

DESSERTS

TROPICAL CARROT CAKE

Coconut Cream Cheese Frosting.

LEMON BUDINO

Toasted Meringue.

FLOURLESS CHOCOLATE CAKE

Pistachio. Port Wine-Soaked Berries.

vyne
restaurant & bar

EXECUTIVE CHEF JAMES PICCOLO

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*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.