

# Easter Menu



WELCOME GLASS OF SPARKLING WINE

## First Course *pick one*

### SPRING PEA POTAGE

Button Mushroom, Crab Beurre Monte, Meyer Lemon, New Oil

### BABY GEM SALAD (VEG)

Local Crisp Greens, Brioche Crouton, Pearl Onion and French Radish Marinade  
Peppercorn Dressing

### BEET CURED SALMON CARPACCIO

Horseradish Crème, Herbed Cucumber Salad, Sweet Pickled Pepper, Micro Cilantro

## Second Course *pick one*

### STUFFED LAMB ROULADE

Cream Cheese Olive Tapenade Stuffing, New Potatoes, Mint Gremolata, Jus

### CONFIT HALIBUT

Leek Marinade, Roasted Asparagus and Mushroom, Sauce Bercy

### SPRINGTIME PAPPARDELLE PRIMAVERA (VEG)

Blistered Heirloom Tomatoes, Whipped Ricotta, Focaccia Crumble, Picked Baby Basil  
Caper Vin Blanc

## Dessert *pick one*

### KEY LIME PIE

Graham Crust, Sweet Whipped Cream

### HUMMINGBIRD CAKE

Fresh Pineapple, Banana & Pecans Layered with Cream Cheese Buttercream

### CARAMEL POT DE CRÈME (GF)

Chocolate Curls, Whipped Cream

(VEG) Vegetarian • (GF) Gluten Free • An automatic 20% gratuity will be applied on parties of 8 or more guests.

\*Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. We recommend ordering your food well done. Order at your own risk. \*Allergy Statement – Menu items may contain or come in contact with wheat, egg, peanuts, tree nuts, dairy or any other animal products.