



Happy Easter!

Sunday, March 31st, 2024

First Course

Seafood Crepe

*Lobster, Scallops, Shrimp & Crab
Mascarpone, Chives
Sauce American with Star Anise*

Black Truffle & Green Onion Risotto

*Parmigiano Cookie
Barolo Glaze*

Shaved Fennel & Arugula Salad

*Meyer Lemon Pepper Vinaigrette
Stilton Cheese*

Warm Asparagus Flan

*Roasted Oyster Mushrooms, Shaved Tips
Tiny Greens*

Ahi Tuna Tartar with Avocado

Spicy Rice Crackers & Chives

Entrée

Wild King Salmon with Honey & Sake Glaze

*Ragout of Orzo, Broccoli Rabe
Sweet 100 Tomatoes & Morel Jus*

Duck Breast with Cara Orange Gastrique

*Duck Fat Roasted Potatoes
Steamed Broccolini with Garlic Confit*

Roast Chateaubriand of Beef

*Yukon Gold Potato Puree & Haricot Vert
Sauce Choron*

Pan-Roasted Murray's Hudson Valley Chicken

*Wild Mushroom Risotto
Mixed Buttered Vegetables*

Roast Rack of Spring Lamb

*Rosemary Potatoes & Jumbo Asparagus
Lamb Jus*

Braised Short Rib of Beef

*Parsnip Puree, Cauliflower
Crispy Parsnips & Red Wine Glaze*

Dessert

A Sweet "Easter Egg"

Mango & Coconut Mousse with a Caramel Nest

Valrhona Chocolate Melting Cake

Orange Confit & Grand Marnier Ice Cream

Classic Crème Brulee

Tahitian Vanilla Bean with Shortbread Cookie

Organic Carrot Layer cake

*Mascarpone Frosting, Rum Crème Anglaise
Candied Pecan*

Vanilla Panna Cotta

*Strawberry Compote
Shaved White Chocolate*

~ Ninety-Five Dollars per person ~

****If you have a food allergy, please speak to the owner, manager, chef, or server.***