



Easter Dinner

APRIL 1, 2018

4:00PM - 8:00PM

CHILLED ASPARAGUS AND BURRATA SALAD,
PROSCIUTTO DI PARMA, CURED EGG YOLK AND MACHE

HOUSEMADE POTATO GNOCCHI,
ENGLISH PEAS AND SMOKED HAM, PARMESAN CREAM

PAN ROASTED ALASKAN HALIBUT,
GREEN GARLIC AND ARTICHOKE BARAGOULE

OR

ALMOND WOOD GRILLED NEW YORK STEAK,
SPRING ONIONS AND FINGERLING POTATOES, SAUCE BEARNAISE

SAENG'S STRAWBERRY SHORTCAKE,
MACERATED STRAWBERRIES, CHANTILLY CREAM AND LEMON SORBET

\$80 per guest



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Wine Pairings

ROEDERER ESTATE BRUT,
ANDERSON VALLEY, NV

SAINT COSME, COTES DU RHONE BLANC,
FRANCE, 2015

CEDARVILLE VIOGNIER,
EL DORADO, 2016

OR

AMAPOLA CREEK CABERNET SAUVIGNON,
SONOMA COUNTY, 2014

CASCINETTA VIETTI,
MOCATO D' ASTI, 2015

\$40 per guest