



Easter Dinner

APRIL 21, 2019

4:00PM - 8:00PM

GRILLED DELTA ASPARAGUS SALAD,
APPLEWOOD SMOKED BACON, WHIPPED EGG YOLK, PRESERVED LEMON

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

PAN ROASTED ALASKAN HALIBUT,
WHITE WINE BRAISED MUSHROOMS, GREEN GARLIC AND DILL BUTTER

OR

ALMOND WOOD GRILLED LAMB,
MOREL MUSHROOMS, FAVA BEANS AND ROSEMARY JUS

NANTES CARROT CAKE,
WILD RIVER KIWI, GOLDEN RAISINS AND CANDIED WALNUTS,
LOCAL HONEY YOGURT

\$80 per guest