

Easter Dinner

\$65 per person plus 20% gratuity

~ Starters ~ (choice of one)

~Grilled Asparagus Salad~
*grilled asparagus, grilled grapes, cucumber,
mixed greens, aioli*

~Smoked Salmon Chowder~
traditional New England style

~Dungeness Crab Ravigote~
*chilled caper and fresh crab salad, pickled red onion,
house chips Add \$5*

~ Entrées ~ (choice of one)

~Grilled New York Steak~
*with roasted shallot mashed potatoes,
broccolini and baby carrots, Roquefort fondue*

~Citrus Poached California Halibut~
*with stewed bell peppers and
English pea risotto*

~Pistachio Pesto Ravioli~
*ricotta ravioli, roasted fennel, spinach
and basil, pistachio pesto*

~Applewood Smoked Ham Steak~
*with purple potato Dauphinoise, broccolini
and baby carrots, estate Meyer lemon and
local honey lacquer*

~Prime Rib ~
*with roasted shallot mashed potatoes
and asparagus add \$10*

~Lamb Rack~
*with purple potato Dauphinoise,
broccolini and baby carrots add \$10*

~ Desserts ~ (choice of one)

~Chocolate Mousse~
*traditional chocolate mousse,
vanilla whip, fresh berries*

~Lemon and Berry Tart~
*lemon curd, vanilla whip,
fresh berries*

~Espresso Crème Brûlée~
*espresso infused custard,
chocolate covered espresso beans*

Corkage \$20