



# 4-COURSE EASTER DINNER

\$60 per person

Choose one appetizer, a soup or salad option, entrée and dessert per person!

## APPETIZERS

beet-pickled deviled eggs  
with spiced bacon

mini crab cakes

spinach-stuffed  
mushrooms with pesto

soup of the season

lobster bisque

limousine salad  
butter leaf, roquefort bleu  
cheese, spiced cashews, crispy  
shallots, garlic croutons,  
roquefort vinaigrette

## SOUPS + SALADS

caesar salad  
organic romaine, anchovy  
caesar dressing, parmesan  
cheese crouton, white  
anchovy

steakhouse wedge  
organic iceberg, chandlers  
ranch dressing, bacon, tomato

## ENTRÉES

petite filet mignon  
broiled tomato provençale, charred  
broccolini, red pepper coulis,  
cognac peppercorn sauce

prime rib  
broiled tomato provençale, garlic  
mashed potatoes, au jus, creamy  
horseradish

veal picatta  
lemon butter caper sauce,  
broccolini, mascarpone polenta

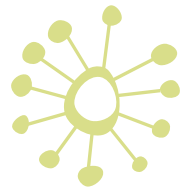
cauliflower steak  
marinated + roasted, charred  
broccolini, red pepper coulis, citrus  
dressed arugula

roasted pheasant  
anson mills calico wild rice, golden raisin  
chutney, charred kale, wild mushrooms,  
fried quail egg

braised lamb shank  
osso buco-cut, basque spices, white bean  
cassoulet, brussels sprouts, confit tomato

ora king salmon  
pan-seared, saffron pearl couscous,  
heirloom cherry tomato, pickled  
cauliflower, dill + ginger yogurt

fishmarket salad  
prawn shrimp, dungeness crab, bay  
scallops, bay shrimp, organic romaine,  
tomato, avocado, green goddess dressing



## DESSERTS

german chocolate bomb  
coconut pecan frosting,  
chocolate mirror glaze

fromage blanc cheesecake  
goat cheese, vanilla, graham  
cracker crust, wild honey

butterscotch crème brûlée  
classic burnt cream,  
caramelized sugar

triple-layer carrot cake  
black currant, walnut, cream  
cheese frosting

