



4-COURSE EASTER DINNER

\$65 per person

includes appetizer, soup or salad option, entrée and dessert per person!

APPETIZER

easter trio

beet-pickled deviled eggs with spiced bacon
mini crab cakes
spinach-stuffed mushroom with pesto

SOUPS + SALADS

soup of the season

lobster bisque

sherry, crème fraîche

limousine salad

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

caesar salad

organic romaine, parmesan cheese
croutons, anchovy caesar dressing,
white anchovy

steakhouse wedge

organic iceberg, candied spiced bacon,
heirloom cherry tomatoes, pickled red
onions, chandlers ranch dressing

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

pasta primavera

handmade tagliatelle, chef's
seasonal vegetables, parmesan,
garlic, fine herbes

duck two ways

seared duck breast and duck leg confit,
red cabbage + apple slaw, port wine
reduction, mascarpone polenta

baby lamb chops

pan seared + oven-roasted, apple-mint
chutney, potatoes au gratin, baby carrots

ora king salmon

pan-seared, parsnip-potato purée,
heirloom carrots, wild mushrooms,
beurre rouge

fishmarket salad

prawns, dungeness crab, bay scallops,
bay shrimp, organic romaine, tomatoes,
avocado, green goddess dressing

DESSERTS

flourless chocolate torte

raspberry coulis, almond
cocoa crumble, grand marnier
chantilly cream

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, pecan, ginger
cream cheese frosting

