



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

maryland blue
lump crab cake

spinach-stuffed
mushroom with pesto

SOUPS + SALADS

wild mushroom soup

lobster bisque

spring salad

mixed greens, radicchio, pomegranate
seeds, dried cranberries, pecans,
crumbled bleu cheese, ver jus dressing

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

SIDE DISH ADD-ONS

roasted vegetables with
boursin cheese 10

pommes frites 8

creamed spinach 12

asparagus hollandaise 12

baked idaho® potato 6

rosemary roasted 8

yukon gold potatoes

gouda mac 'n' cheese 15

with lobster 30

sautéed mushrooms 14

leek + fennel au gratin potatoes 12

ENTRÉES

petite filet mignon or flat iron steak

garlic mashed potatoes, broccolini,
red pepper coulis

veal picatta

lemon butter caper sauce, broccolini,
mascarpone polenta

pork tenderloin

cocoa rubbed, roasted butternut squash
+ brussels sprouts, toasted pecans,
black cherry gastrique

duck two ways

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

pasta primavera

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

beef bourgnion

braised beef cheeks, carrots, mashed potatoes,
horseradish gremolata, red wine gravy

ora king salmon

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

black cod

sake marinated, coconut-lime rice
cake, shiitake mushrooms, thai chili orange
miso, pickled red onions

fishmarket salad

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

cauliflower steak

marinated + roasted, broccolini,
red pepper coulis, citrus-dressed arugula

DESSERTS

butterscotch crème brûlée

classic burnt cream,
caramelized sugar

triple-layer carrot cake

black currant, pecan, ginger
cream cheese frosting

the bomb

bittersweet chocolate mousse,
white chocolate brownie,
grand marnier, dark chocolate
shell, hazelnuts

fromage blanc cheesecake

goat cheese, vanilla, graham
cracker crust, wild honey

key lime pie

ginger snap crust, whipped
cream