



Easter Dinner

CHOICE OF APPETIZER

FRESH SHAVED FENNEL AND PEAR SALAD

Baby Organic Arugula, Orange Wedges, Roasted Cashews, Ginger Lime Dressing

AHI TUNA SASHIMI

Carrots, Parsnips, Seaweed, Pickled Ginger, Fresh Herbs, Soy Sauce

SHREDDED DUCK CONFIT SALAD

Fresh Watercress, Pickled Onions, Grilled Polenta, Fresh Lime, Olive Oil

CHOICE OF MAIN COURSE

SLOW ROASTED PRIME RIB

Rosemary Roasted Potatoes, Asparagus, Shiitake Mushroom Gravy

BOUILLABAISSÉ

Fresh Market Fish, Prince Edward Island Mussels, Clams, Shrimp, Tomato, Parmesan Toast

FRESH CANDIED HAM

Glazed Pineapple, Candied Sweet Potatoes, Braised Asparagus

MINT PESTO AND PEA FETTUCCINE

Sautéed Lamb Sausage, Toasted Walnuts, Feta Cheese

GRILLED BABY LAMB CHOPS

Mint Jelly, Pea Potato Hash, Asparagus

ASPARAGUS RISOTTO

Arborio Rice, Parmigiano Reggiano, White Truffle Essence

CHOICE OF DESSERT

BANANA CREAM PIE

CHOCOLATE VELVET CAKE

COCONUT TRES LECHES CAKE

\$42 per person (Items also available à la carte)