



EASTER MENU

\$125 PER PERSON

First Course

ASPARAGUS BISQUE

Crème Fraiche / Asparagus Tips

GRILED HEARTS OF ROMAINE

Parmesan Tuille / Boquerones / Homemade Caesar Dressing

SEARED FOIE GRAS

Preserved Figs / PX Sherry Reduction / Quince

HOUSE CITRUS CURED SALMON

Goat Cheese Mousse / Citrus Gel / Lemon Honey Espuma

Main Course

BUTTER POACHED LOBSTER

Grapefruit / Orzo / Sauterne Butter Sauce

BERKSHIRE PORK CHOP

Purple Sweet Potato Purée / Bacon- Brussel Sprouts / Plum Reduction

ROASTED PRIME RIB

Seasonal Vegetables / Au jus / Horseradish Cream

SPAGHETTINI ALLA PORTOFINO

Tomatoes / Basil / Feta Cheese / Pesto

Dessert

CHOCOLATE DOMME

Raspberry Mousse / Chocolate Crèmeux

TAHITIAN VANILLA CRÈME BRÛLÉE

Vanilla Custard

CARROT ROLL

Candied Walnut / Pineapple Chutney