



# Easter Menu

7-11AM BREAKFAST MENU

12-7PM EASTER THREE COURSE MENU (\$65/GUEST)

## FEATURED DRINKS

### EASTER MIMOSA

bubbles, fresh oj 9

### LIMON MOJITO

limoncello, white rum, Fresh lime,  
mint leaves, simple syrup 14

## SALAD DUET

### SPRING BIB LETTUCE

sweet peas, feta cheese,  
watermelon radish, pistachio  
pomegranate vinaigrette

### SHRIMP LOUISE PASTA SALAD

bay shrimp, hard boiled eggs,  
cherry heirloom tomatoes,  
roast fennel, green onions

## CHOICE OF ENTRÉE

### PACIFICO STRIPED BASS\*

watercress nage, forbidden rice,  
melange of carrots, asparagus,  
bell peppers

### ROASTED LEG OF LAMB\*

blackberry-syrah  
demi-glace, kisir couscous,  
sautéed broccolini

### GRAND MARNIER & FIG-GLAZED HAM

apple chutney, dauphinoise  
potatoes, sautéed haricot verts,  
shallots, garlic

### GARDEN HARVEST

forbidden rice, kisir couscous,  
vegetable modley, broccolini,  
haricot verts, apple chutney

## DESSERT DUO

### CHOCOLATE CRUNCH CAKE

rich chocolate mousse  
on a wafer crust

### CARROT CAKE

cream cheese frosting, candied  
carrot threads