

EASTER 2017

DINNER PRIX FIXE MENU

Three Courses \$65
Served 4pm to 10pm

APPETIZER

ENGLISH PEA VELOUTÉ

morel mushroom escabeche, shaved asparagus, pecorino toast

CRISPY SOFT SHELL CRAB

Calabrian chili aioli, charred ramps

MAIN

HONEY GLAZED PORK LOIN

sweet potato puree, kale, quinoa, bacon vinaigrette

PISTACHIO-CRUSTED LAMB CHOPS

minted favas, barolo lamb jus

DESSERT

PINEAPPLE UPSIDE-DOWN CAKE

coconut sorbet, lime zest

GIANDUJA CHOCOLATE POT DE CRÈME

Frangelico whipped cream, chocolate cocoa beans

SELECT ONE APPETIZER, MAIN COURSE, AND DESSERT FROM ABOVE CHOICES. SUBSTITUTIONS AND MENU ALTERATIONS POLITELY DECLINED.

SPECIAL BRUNCH ITEMS

Served 11am to 4pm

LOBSTER DEVILED EGGS

piquillo aioli, ultra green salad

SMOKED SALMON POPOVER

super green spinach, dill bernaise

CARAMELIZED BANANA AND TOASTED PECAN MONKEY BREAD

rum toffee sauce



Chief Culinary Partner, Laurent Tourondel
Executive Chef, Carlos Torres
General Manager, Cyril Amini