



EASTER SUNDAY

April 4th, 2010

TO BEGIN

SAUSALITO ORGANIC WATERCRESS SALAD

*Candy cane Beet Carpaccio, Pine Nuts, Sheep's Milk Ricotta
Preserved Lemon Vinaigrette*

*

AVGOLEMANO SOUP (Greek Style Lemon Chicken Soup)

Saffron Poached Chicken, Meyer Lemon, Greek Oregano

*

HOUSE MADE SWEET PEA RAVIOLI

Farmer's Cheese, Pea Tendrils, Pancetta, Frantoia Olive Oil

*

SPRING LAMB ABRUZZO, ITALY

Roasted Lamb, Lufkin Roughland Farm Egg, Rosemary, Pecorino Genepro

ENTREES

CREEKSTONE NATURAL PRIME STEAK

Brussel Sprout "Carbonaro", Sweet Potato, Steak Jus

*

ROASTED WILD ALASKAN HALIBUT

Lemon & Artichoke Confit Potato, Baby Carrot, Chervil

*

BRAISED COLORADO LAMB

Olive Oil Potato Puree, Nettles, Mint Gremolata, Pioppini Mushrooms

*

LAVENDER HONEY ROASTED POUSSIN

Housemade Farfalle, Roasted Peppers, Fava Bean, Baby Turnip, Garlic Chicken Broth

DESSERTS

VICTORIAN POUND CAKE

Grapefruit, pistachios, Hibiscus, Ginger Ice Cream

*

VANILLA BEAN BOMBOLINI

Dark Chocolate, Grasshopper Milk Shake

*

WARM GLANDUJA PUDDING CAKE

Vahrhona Chocolate Pearls, Hazelnut, Roasted Banana Ice Cream

*

TRADITIONAL EASTER PIE

Executive Chef, Justin Ermini

80.00 Adult / 35.00 Child Tax & Gratuity Not Included