



# EASTER DAY

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*Sunday, April 16, 2017*

MICHAEL CAMPBELL  
*Chef de Cuisine*

LEE SMITH  
*Executive Pastry Chef*

ROBERT MARKOE  
*General Manager*



## WHITE ASPARAGUS SOUP

Dungeness Crab Cake and Smoked Paprika, Celery Relish

or

## LITTLE GEM LETTUCES

Candied Cashew, Spring Peas and Mint, Champagne Vinaigrette

or

## RED SHRIMP CEVICHE

Pickled Jicama, Mango, Fresno Chile and Mint, Sesame



## LOBSTER RAVIOLO

Kale Sprouts, Asparagus and Pearl Onion, Sauce Américaine

or

## MEDITERRANEAN SEA BASS

Potato, Artichoke Hash and Caper Aioli, Fennel Salad

or

## HERB SAUSAGE STUFFED LEG OF LAMB

Crispy Polenta and Charred Broccolini, Dried Cherry Jus

or

## PAN SEARED FILET MIGNON

Hen of the Woods Mushroom and Arugula Pesto, Sweet Onion Butter



## ANDANTE DAIRY GOAT CHEESE MOUSSE

Marinated Beet and Walnut Granola



## CALIFORNIA CITRUS MOUSSE

Orange Ice Cream and Lemon Gin Curd, Blood Orange Gel

and

## DOMINICAN DARK CHOCOLATE CREAM

Raspberries, Yogurt and Red Shiso, Honey Ice Cream

*One hundred thirty dollars per person*