



3-course menu for Easter (April 2-3-4)

Entrée

FRENCH ONION SOUP

CLASSIC CAESAR SALAD

Romaine Hearts, Parmesan, House Caesar Dressing, Bacon, Capers And Croutons

BEETS IN DIFFERENT TEXTURE AND COLOR AND FRESH GOAT CHEESE

SALMON TARTAR

Seasoned With Lime, Dried Tomato, Black Olives And Sesame Seeds

FOIE GRAS (EXTRA 5\$ ON MEAL PLAN)

Port Reduction, Orange Chutney, Toasted Brioche

TEMPURA SHRIMPS

Teriyaki Sauce, Coriander And Ginger

Main Dish

BEEF FILET MIGNON 8OZ (EXTRA 5\$ ON MEAL PLAN)

Traditional Pepper Sauce, Roasted Baby Potatoes

GRILLED COD

Pureed Jerusalem Artichoke, Vegetables And White Butter

MUSHROOM STUFFED DUCK BREAST

Cook At Low Temperature And Roasted, Dripping Reduction With Candied Garlic And Thyme, Seasonal Vegetables

LAMB SHANK

Confit With Red Wine, Potato Mousseline, Dripping Reduction

RISOTTO

Asparagus, Parmesan And Dried Tomatoes

Dessert

CHEF'S DELIGHT

