



EASTER DINNER MENU

55 per person

APPETIZER

Spicy Tuna Tartare *

Cucumber and Black Olive

or

Sweet Pea Soup

Parmesan Foam

or

Chopped Lettuce Salad

Avocado, Blue Cheese

ENTREE

Sautéed Snapper *

Asparagus, Shiitakes, Sesame Vinaigrette

or

Parmesan Crusted Chicken *

Artichoke, Basil and Lemon Butter

or

Grilled Lamb Chops *

Tangy BBQ Sauce, Favas, Spring Onions

DESSERT

Vanilla Lemon Crème Brulée

or

Strawberry Pavlova

Crisp Meringue, Vanilla Ice Cream

or

Warm Chocolate Cake

Caramel Ice Cream

Chef de Cuisine: Jacques Qualin

*These items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.