



Happy Easter!

to start

Popovers | 4ea spring garlic honey butter

Deviled Egg | 3.5ea aioli, dijon, chili, chives

first

Farm Asparagus | grits, deep-fried egg, prosciutto, parmesan

Arugula Salad | strawberries, goat cheese, lemon chamomile dressing, toasted walnuts

Lamb Sausage | braised white beans, swiss chard, mustard, pickled vegetables

English Pea Soup | crème fraîche, mint, basil, poached shrimp

second

Half Giannone Chicken | charred broccolini, potatoes au gratin, gravy

Braised Lamb Shank | puy lentils, asparagus, mint chimichurri, tahini, spinach

Cod Bouillabaisse | seafood broth, scallops, mussels, shrimp, tomato, grilled bread

Prime Skirt Steak | romesco, spring onions, sunchoke purée, haricot verts, smoked mushrooms

English Pea Agnolotti | snap peas, lemon zest, ricotta, kale, almonds

Filet Mignon | potato purée, grilled asparagus, mushroom demi | \$15 upcharge

third

Mango Eton Mess | mango curd, coconut meringue, chantilly

Crostata | blueberry lavender filling, honey ice cream

Bird's Nest Cheesecake | classic cheesecake, chocolate pretzel "nest", cadbury eggs

Carrot Cake | cream cheese frosting, walnuts

drink

Rosé Adventure | three pink selections throughout your meal | 32
375ml Carafe of Sancerre | Domaine Serge Laporte, Loire Valley, France | 36