



## EASTER DINNER \$70

*Wine Pairings +\$25*

tax, alcohol & gratuity not included

### Creamy Spring Dug Parsnip & Onion Soup

*NV, Les Allies, Brut Rosé, France*

### Spring Pea & Prosciutto Salad

*2022, St Suprey, Sauvignon Blanc, California*

### Lamb Carpaccio

*2021, Las Campanas, Rosé, Baha Montana, Spain*

### Rib Roast

*2021, Drumheller Cellars, Cabernet Sauvignon,  
Columbia Valley, Washington*

### Salmon Pinwheels

*2023, Santa Margherita, Pinot Grigio, Valdagige, Italy*

### Sourdough Crusted Chicken

*2022, Martin Ray Winery, Pinot Noir, Sonoma Coast, California*

### Lobster Benedict

*2022, La Crema, Chardonnay, Monterey, California*

### Pavlova

*202, Chateau Fontaine, Sauternes, Bordeaux, France*

### Chocolate Strawberry Shortcake

*2008, Miles Tinta Negra, Madeira Colheita, Portugal*

### Cheese Board

*Inniskillin, Gold Vidal, Icewine, Ontario, Canada*

## STARTER

(Choose One)

aged balsamic / pickled green onion / crispy parsnip peels

or

arugula / shaved parmesan / 555 green goddess dressing /  
parmesan tuille

or

fava bean puree / pea tendrils / fried capers / mint oil

## ENTRÉE

(Choose One)

horseradish potato puree / chive popover / butter-glazed root  
vegetables

or

lemony-artichoke cream / charred asparagus /  
dilled-fingerling potatoes

or

mustard "dijonnaise" / wilted spinach / cous cous salad

or

lobster tails / house baked biscuits / sundried tomatoes /  
chive blossom / brown butter crumbs / hollandaise

## DESSERT

(Choose One)

lemon curd / rhubarb lemongrass chantilly

or

vanilla diplomat / strawberry jam / fried mint leaf

or

brie / cheddar / honey chevre / citrus marmalade /  
chocolate hazelnut brittle / crostini

\*May contain raw or undercooked ingredients.

Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.