

SUNDAY, APRIL 5, 2015
EASTER
3-COURSE LUNCH/\$65 PER PERSON

APPETIZERS

CHOOSE 1:

LOBSTER BISQUE

petite basil, crème fraîche

SPICED PEACH & PLUM SALAD

amaranth greens, savory walnuts, muddled blackberry

HEARTS OF PALM & RAW VEGETABLES

*tomatoes on the vine, cucumbers, herb flowers,
roasted garlic-thyme dressing*

CRISP BRUSSELS SPROUTS

smoked sunchoke puree, mead, spicy pistachios, sultanas

BUTTERMILK CAESAR "SOUS LE COUDE"

marinated heirloom tomatoes, romaine lettuces, gorgonzetta

COMPRESSED SALMON DUMPLINGS

ramps-potato "brandade" & pistou, salmon caviar

ENTRÉES

CHOOSE 1:

NEW

POTATO, LOBSTER & GO-GREEN SPINACH BENEDICT

pancetta-trinity hollandaise

ALASKAN HALIBUT

four preparations of potatoes, asparagus bread pudding

BLACK FOREST CARROT

onion veloute, crisp brussels sprouts, ginger red-eye reduction

MARY'S GARLIC HALF-CHICKEN

*citrus amaranth greens, jose andres purple garlic,
laguna beach rosemary salt*

PETITE FILET & DUNGENESS CRAB RISOTTO

celery asparagus risotto, purple asparagus, celtuce leaves

DESSERTS

CHOOSE 1:

CHOCOLATE GANACHE

peanut butter caramel, celery leaf two-ways, filletine marshmallow



RED GINGER PANNA COTTA

candied kumquat, three preparations of berries

WHITE CHOCOLATE LEMON TART

italian meringue, citrus noodle, honey granola

 GLUTEN-FREE