



EASTER MENU
Executive Chef: Gheorghe Vatafu

SALAD

Spring Salad

Romaine Hearts, Arugula, Radicchio, Mixed Berries, Goat Cheese, Candied Walnuts with White Balsamic Vinaigrette and Grilled Ciabatta Crostini

\$17.95

STARTER

Smoke Salmon Tart

House Smoked Salmon, Fresh Herbs, and Cucumber with Whipped Cream Cheese, Caviar served on Puff Pastry Tart

\$29.95

ENTREE

Seafood Cioppino

Tuna, Swordfish, Shrimp, Clams and Crab Claws, Tomato Sauce and Grilled Ciabatta Crostini

\$56.94

Ahi Tuna

Pan Seared Togarashi Ahi Tuna, Smashed Potato, Carrot Puree, Asparagus, Blood Orange Chilli Sauce and Wasabi Peas

\$54.95

Lamb Shank

Braised Lamb Shank, over Fresh Herbs, Mashed Potato, Mediterranean Vegetables and Rosemary Demi Glaze

\$49.95

DESSERT

Baklava

Sweet, flaky pastry made with layers of phyllo dough, filled with Chopped nuts and Honey, A la Mode

\$15.95

Lemon Curd Tart

Lemon Curd Tart with Blueberry Sauce and Whipped Cream

\$15.95

20% gratuity will be added for parties of 8 or more. * Consumer Advisory: This item is served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.