

Easter Dinner

\$60 per person
\$40 children 12 & under

PRIME RIB
au jus, horseradish

SALMON
bearnaise

GLAZED HAM

DRY RUB ROASTED CHICKEN
prickly pear bbq sauce

SHRIMP COCKTAIL

SHUCKED OYSTERS
raspberry mignonette

POKE PARFAITS
Shoyu, seaweed salad, rice crispy

MEATBALLS
Moroccan BBQ, gremolata, marinated cucumbers

STEAK TARTARE BITES
Chili oil, crispy wonton, wasabi aioli

WILD MUSHROOM ARANCINI
Garlic aioli, tomato saffron sauce

DINNER ROLLS

CAESAR SALAD
croutons, Parmesan

SUNFLOWER SALAD
Mixed Greens, Spring onion, lemon, sunflower seeds

TOMATO BISQUE

GARLIC CONFIT FINGERLING POTATOES

CARAMELIZED BRUSSELS SPROUTS

BOURBON GLAZED CARROTS

FIELD PEAS

CREAM OF KALE

SWEET POTATOES

ORECCHIETTE

RASPBERRY MOUSSE

OREO CHEESECAKE MOUSSE

BLUEBERRY CURD TARTLET

CINNAMON ROLLS

VANILLA CAKE

CHERRY COMPOTE IN PUFF PASTRY