



Happy Easter!

SPARKLING POM +\$8

Chandon Brut, pomegranate juice, lemon twist

First course (select one)

ASPARAGUS PUREE

Pureed asparagus and potato in chicken stock (*served hot*)

BURRATA SALAD v. gf.

Burrata cheese with arugula, heirloom tomatoes, red onions and balsamic demi-glaze

SPINACH SALAD

Fresh spinach, dried cranberries, apples, bacon and a Caesar balsamic dressing

Second Course (select one)

CHICKEN BATTUTA

Pounded free-range chicken breast sautéed in white wine, lemon, and capers, served with roasted red potatoes and a sautéed vegetable medley

SALMON SCALOPPINI RISOTTO gf.

Grilled salmon medallions over a bed of lemon infused seasonal vegetable risotto

SPRING LAMB CHOPS

Grilled lamb chops marinated with rosemary and garlic served with roasted red potatoes and sautéed vegetable medley

Third Course

SEA SALT CARAMEL GELATO CAKE

Chocolate sponge cake topped with salted caramel gelato

Additional Offerings (select one)

ALASKAN HALIBUT +\$10

Sautéed with white wine, lemon and capers on a bed of fresh spinach

FILET MIGNON +\$15

Grilled with roasted garlic buds, red potatoes and sautéed vegetable medley

LUNCH & DINNER \$35 (not including tax and gratuity) *no modifications or splitting