



# EASTER DINNER

:: AMUSE BOUCHE COURSE ::

:: SOUP OR SALAD COURSE ::

**Turmeric Shrimp & Pumpkin Bisque**

shrimp salad, pumpkin, celery, herbs, pumpkin seed  
or

**Duck Confit Harvest Caesar Salad**

romaine, cherry tomatoes, pickled corn, pumpkin seeds, shaved manchego cheese, pickled red onions,  
house-made herbed Caesar dressing

:: APPETIZER ::

**Tuna Tataki**

wakame salad, pickled ginger, ponzu, cilantro oil  
or

**Pork Belly**

grilled asparagus, garlic aioli, radish

:: ENTRÉE COURSE ::

**Garam Masala Half rack of lamb**

roasted fingerling potatoes, grilled asparagus, yogurt cilantro mint chimichurri  
or

**Catch of the Day**

sweet potato stuffing, wilted bitter greens, lemon brown butter aioli, pickled red pepper  
or

**Spicy Tomato Seafood Pasta**

local catch, shrimp, arugula, artichokes, capers, shaved manchego

:: SEASONAL SORBET ::

:: DESSERT COURSE ::

**Bumba Rum Cheesecake**

dulce de leche, candied walnuts  
or

**Chocolate Mousse**

chocolate crumble, chopped peanuts  
or

**Mango Crumble**

spiced mango, local honey, whipped cream

\* 20% auto gratuity will be applied \*

