

Easter Menu

79/PERSON EXCLUSIVE OF TAX AND GRATUITY

OSTERPINZE BREAD SERVICE

APPETIZER CHOICE OF:

Smoked Salmon Tartare yuzu, miso mustard, pickled celery, radish, toast points

> Creamy Carrot Soup tasso ham, crispy leeks, Aleppo chili crisp

Gem Lettuce Salad pomegranate vin, lardons, smoked blue cheese, garlic breadcrumbs

Burrata salt baked beets, balsamic beet puree, salsa Verda, hearts on fire

Oyster Casserole pancetta, old bay cracker crumble, house made smoked Fresno sauce

ENTREE CHOICE OF:

Stuffed Lamb Saddle pommes puree, heirloom carrots, red wine jus

Spit Roasted Pork Loin potato fritter, creamed spinach, fried shallot

Crispy Skin Rockfish merguez sausage, braised butter lettuce, consommé

Pan Seared Scallop carrot ginger puree, grilled artichokes, kale chip, cilantro oil

Boursin Cavatelli wild mushroom bourguignon, red wine pearl onions, coriander thyme crumble

DESSERT CHOICE OF:

Carrot Cake Trifle
carrot cake, cream cheese mousse, orange marmalade, thyme chantilly cream,
salted caramel, candied walnuts

Lemon Lavender Tart
blueberry gel, olive oil streusel, blueberry lavender sorbet, lemon mousse, fresh
fruit, blueberry powder

Chocolate Coconut Torte flourless chocolate cake, coconut buttercream, dark chocolate mousse, chocolate coconut Namelaka, coconut mango ice cream, candied kumquats