

Easter Menu \$49 Per Person

Fresh Bread, Butter, Smoked Fluer de Sel

Appetizer Choice of:

Pan Con Tomate,
Arbequina Olive Oil, Jamòn Serrano, Fleur de Sel

Crispy Brussels Sprouts,
Chèvre, Wildflower Honey, Chilis

Steamed Mussels,
Smoked Tomato, White Wine, Fresh Basil

Entree Choice of:

Braised Beef Daube,
Slow Roasted Carrots, Pommes Purée, Horseradish

Wood Grilled Salmon,
Spinach, Roasted Tomato, Dill Vinaigrette

Vegetable Fricassée,
English Peas, Oyster Mushrooms, Butternut Squash, Preserved Truffle, Idiazabal

Dessert Choice of:

Almond Cake,
Tart Cherries, Pineapple, Cream Cheese Frost, Wildflower Honey, Caramel

Chocolate Mousse Duo,
Dark Chocolate Earl Grey, White Chocolate Ginger, Raspberry Coulis

