

Easter Dinner

April 1, 2018
4:00 pm - 8:00 pm

Purée of Nantes Carrot Soup,
medjool dates, fried almonds, cilantro and olio nuovo



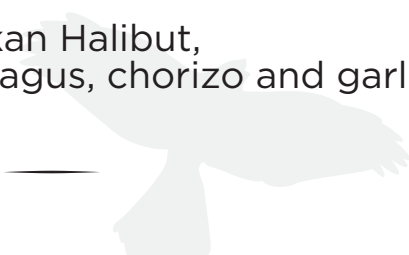
House Made Spaghetti,
wild mushrooms, english peas, walnuts and ricotta

Or

Grilled Lamb T-bone,
chickpeas, arugula, pickled chili, mint and tzatziki

Or

Alaskan Halibut,
riso bianco beans, asparagus, chorizo and garlic broth



Market Strawberry “Sundae”,
vanilla ice cream, olive oil cake, english sea salt

\$45 per guest