

Easter Dinner

April 16, 2017

For the Table

English Pea “Guacamole” and Spring Vegetable Crudité

Purée of Nantes Carrot Soup,
Carrot Top Pesto, Crème Fraîche and Tarragon

Ricotta Cavatelli,
Morel Mushrooms and English Peas, Meyer Lemon,
Shaved Parmesan

Or

Smoked Ham Chop,
Quinoa and Grilled Asparagus, Whole Grain Mustard Jus

Or

Braised Dixon Lamb,
Spring Beans and Carrots, Fingerling Potatoes,
Green Garlic Salsa Verde

Saeng’s Strawberry Mousse,
Pistachio Cream and Lemon Sorbet

\$45 per guest

EXECUTIVE CHEF MIKE FAGNONI, CHEF DANE BLOM, SOUS CHEF ALEJANDRO GARAY,
PASTRY CHEF MISTY GREENE