

Easter 2025

12 to 7 p.m.

First Course

(choice of)

Caesar

baby gem / crispy prosciutto / ciabatta / lemon onions / shaved yolk

Scarlet Beet "Ravioli"

artisanal goat cheese / hazelnut / golden beet vinaigrette

"Wedge"

baby iceberg / baby tomato / bacon foam / point Reyes blue

Mixed Berry and Avocado Crème

goat cheese crumble / sugar glazed pecans

Second Course

(choice of)

Pacific Diver Scallops

cauliflower / pickled shimeji mushroom / black garlic

Shrimp and Mango Cocktail

tarragon and sour cream dressing

Thai Chili Crab

chilled vichyssoise

Main Course – Carving Station

Prime Roasted Ribeye

herb crusted / red wine jus

Leg of New Zealand Lamb

slow roasted / fresh mint sauce

Whole Chicken

moroccan roasted

~ main courses will be served with sauces, condiments and four sides at the table ~

Dessert

(choice of)

Slow Baked Lemon Lime Tart

mascarpone cream / crushed raspberries

Double Chocolate Chip Gateaux

warm chocolate sauce / vanilla bean ice cream

Fresh Churned Strawberry Ice Cream

mixed berry compote / almond tuille

Alternative dishes available upon request to suit all guests' dietary needs

price 110 / children 55 (ages 5 to 12)