

# *Easter Menu*

## *Beginnings*

### **Avgolemono**

Egg / Chicken / Rice / Lemon 12

### **Grilled Octopus**

Extra Virgin Olive Oil / Oregano / Lemon 19

### **Stuffed Dates**

Pecan / Blue Cheese / Bacon 12

### **Organic Greens**

Red grapes / Apples / Onions / Caramelized pecans /  
Cranberries / Blue Cheese / Dijon Mustard Vinaigrette 12

### **Burrata Salad**

Double Cream Mozzarella / Heirloom Tomato / Prosciutto / Arugula / EVOO 18

### **Heirloom Beets**

Pistatsio encrusted Feta / Chocolate-Raspberry sauce 17

## *Main Course*

### **Surf & Turf**

Filet Mignon 8oz / Lobster Tail 8oz 79

### **Chilean Bass**

Asparagus risotto / Lemongrass- Beurre Blanc Sauce 45

### **Australian Rack of Lamb**

Herb encrusted / mushroom risotto / leeks / Zinfandel Reduction 40

### **Filet Mignon**

Roasted potatoes / Sautéed Mushrooms / Port Wine Sauce 40

### **Roast Prime Rib of Beef**

Garlic Mashed Potatoes / Au Jus / Horseradish 40

### **Honey-Glazed Ham**

Au-gratin sweet potatoes / Black cherry reduction 28

### **Stuffed Chicken Breast**

Spinach / Feta / Dill / Citrus Beurre Blanc / Asparagus Risotto 28

### **Butternut Squash Ravioli**

Sautéed Mushrooms / Sage/ Fennel Bourbon Cream Sauce 28

## *Dessert*

Cheesecake - Chocolate Temptation - Vanilla Bean Crème Brûlée

Sticky Toffee Pudding / Bread pudding 12