



Easter Sunday Dinner April 12, 2020

Amuse Bouche

Creamy Artichoke Bisque

Lobster, Marinated Sweet Peppers, Parsley, Lemon, Crisp Leeks
Domaine de la Solitude, White Blend, Côtes du Rhône, 2018

Or

Spring Asparagus and Beet Salad

Arugula, Parmesan Crisp, Prosciutto, Pine Nuts, White Balsamic Vinaigrette
Glatzer, Grüner Veltliner, Carnutum, Austria, 2017

Or

Ricotta Cheese Gnudi

Steamed Dumplings, Spring Peas, Hazell Dell Mushrooms, Truffle Butter
Domaine Lucien Boillot & Fils, "Pinot Beurot", Les Grandes Poisots, Burgundy, 2017

Cauliflower "Steak"

"Panisse", Oven Dried Tomatoes, Olive Tapenade, Charred Broccolini
Arugula, Extra Virgin Olive Oil, Romesco

Tenuta Garetto, Grignolino d' Asti, Piemonte, 2017

Or

Steamed Alaskan Halibut

Carolina Gold Rice, Wilted Spinach, Blistered Tomatoes
Fried Leeks, Lemon-Chive Butter

Sixto, Uncovered Chardonnay, Washington, 2013

Or

Roasted Saddle of Colorado Lamb

Toasted Israeli Couscous, Spring Vegetables
Oven-dried Tomatoes, Mint Lamb Jus

E. Guigal, Syrah Blend, Côtes du Rhône, 2016

Or

1855 Black Angus Beef Prime Rib Roast

Creamy Potato Puree, Asparagus, Roasted Shallots
Hazel Dell Mushrooms, Horseradish Au Jus

Fortress, Cabernet Sauvignon, Sonoma County, 2016

Espresso Crème Caramel

Apricot Compote, Spiced Almonds, Coconut Tuile
La Cappuccina, Arzimo, Recioto di Soave, Veneto, 2015

Or

Chocolate Trio

Mousse, Torte and Truffle with Blackberries, Rum Caramel, Hazelnuts, Chantilly

Taylor Fladgate, 20 Year Tawny, Porto

Or

MouCo Cheese Camembert

Strawberry Jam, Crostini, Arugula, Rhubarb Gastrique
Rizzi, Barbera, Barbera D'Alba, 2015

3 Course Fixed Price, \$60. Wine Pairings, Additional \$35

A la Carte Menu Also Available