

EASTER DINNER

Menu



STARTER: CHOOSE ONE

ARUGULA SALAD

Arugula, walnuts, goat cheese, sweet peppers, green apple, tossed in lemon champagne vinaigrette

SHORT RIB ARANCINI

Traditional fried risotto balls with parmigiano, mozzarella, 24hr slow cooked short rib on a bed of vodka bell pepper sauce

ENTREE: CHOOSE ONE

BURRATA RAVIOLI

5 ravioli filled with burrata cheese in a sage lemon sauce topped with cherry tomato confit and walnuts

SLOW BRAISED LAMB SHANK

9oz braised lamb shank with garlic mashed potatoes and topped with a wine reduction demi adorned with carrot frite

RED SNAPPER

Skin-on roasted snapper with broccoli rabe, roasted potatoes and drizzled with aromatic browned butter sauce and pickled oranges

DESSERT: CHOOSE ONE

SALTED CARAMEL PANNA COTTA

Chef-made panna cotta with caramel drizzle and finished with sea salt and candied pecans

CANNOLI

3 mini cannoli filled with chocolate chip sweet ricotta

\$96 PER PERSON GRATUITY INCLUDED



EASTER DAY

Menu

STARTER: CHOOSE ONE

Arugula Salad

Arugula, walnuts, goat cheese, sweet peppers, green apple, tossed in lemon champagne vinaigrette

Short rib Arancini

Traditional fried risotto balls with parmigiano, mozzarella, 24hr slow cooked short rib on a bed of vodka bell pepper sauce

ENTREE: CHOOSE ONE

Burrata Ravioli

5 burrata cheese stuffed ravioli in a sage lemon sauce topped with cherry tomato confit and walnuts

Slow Braised Lamb Shank

9oz Braised lamb shank with garlic mashed potatoes and topped with a wine reduction demi adorned with carrot frite

Red Snapper

Skin-on roasted snapper with broccoli rabe, roasted potatoes and drizzled with aromatic browned butter sauce and pickled oranges

DESSERT: CHOOSE ONE

Salted Caramel Panna Cotta

Chef-made panna cotta with caramel drizzle and finished with sea salt and candied pecans

Cannoli

3 mini cannoli filled with chocolate chip sweet ricotta

\$96 PER PERSON
GRATUITY INCLUDED

