



Easter

2025

Menu items are subject to change as we thoughtfully source the finest ingredients.

Pasta Fagioli Soup 🌿

Escarole, Cannellini Beans, Parmigiano, Gnocchetti, Basil Pesto

Caramelized Baby Carrot Tarte Tatin 🌿

Puff Pastry, Heirloom Carrots, Toasted Pistachio, Manuka Honey, Whipped Goat’s Cheese

Charred Broccolinni Salad 🌿 GF

Medjool Dates, Tahini, Toasted Pistachios, Mint, Crispy Halloumi

Apple Dutch Baby 🌿

Crème Fraîche, Whipped Cinnamon Butter, Vermont Maple

Grilled Bruschetta Trio

Date Puree with Manchego
Onion Marmalade with Danish Blue
Foie Gras Mousse with Apple Butter

Pan Con Tomate 🌿

Stracciatella, Boquerones, Basil, EVO

Korean Fried Chicken & Waffle

Jalapeño & Honey Butter, Gochujang, Maple, Buttermilk Waffle

Croque Madame

Black Forest Ham, Gruyere, Béchamel, Toasted Brioche, Fried Egg, Mesclun Salad

Wild Mushroom Ragout 🌿

Gnocchi di Polenta, Pearl Onions

Miso & Ginger Braised Short Ribs GF

Whipped Sweet Potatoes, Grilled Spring Onions

Roasted Chilean Sea Bass GF

Eggplant Gratin, Romesco Sauce, Black Forbidden Rice & Artichoke Quinoa

Udon Noodle Bowl

Shiitakes, Bok Choy, Miso Glazed Salmon, Spicy Kombu Broth

Moroccan Spiced Leg of Lamb

Tahini Yogurt, Crispy Chick Peas, Mint Pesto, Grilled Naan

Tiramisu

Lady Fingers, Coffee, Cocoa Powder

Valrhona Chocolate Mousse GF

Whipped Cream, Shaved Chocolate, Amarena Cherries

Black Mission Fig Soufra

Lavender Ice Cream, Honey, Pistachios

Lemon Pudding Cake

Blueberry Compote, Mascarpone

Three Course Prix Fixe

130 Per Person

Plus tax, gratuity & supplements



| Vegetarian GF | Gluten Free

Many of our dishes can be made Gluten Free & Vegetarian

Executive Chef Richard Diemer

