

EASTER SUNDAY

3-COURSE DINNER 39 PER PERSON



I

CHOICE OF ONE

SH SALAD

butter lettuce, goat cheese, croutons, champagne vinaigrette

CAESAR SALAD

romaine, fried saltine crackers, shaved parmesan, French radish

LITTLE GEM

blue cheese, bacon, egg, chopped radish, tomato, green goddess dressing

CRAB BISQUE

brioche crisps, pickled onion, king crab

II

CHOICE OF ONE

ORA KING SALMON*

crispy fingerling potatoes, oyster mushroom & asparagus ragout, horseradish-dill cream

CRAB CAPPELLETTI

lump crab, herbed cheese cappelletti, fried oyster mushrooms

SMOKED & BRAISED SHORT RIBS

green garlic farro risotto, farmer vegetables, ravigote, parmesan chip

HANGER STEAK*

black peppercorn crusted, gruyère spaetzle, herb chutney, sour dough crumble, onion rings

6 OZ FILET*

potatoes & seasonal vegetables

III

CHOICE OF ONE

CARROT CAKE

carrot swiss roll, buttercream, red miso milk jam, carrot agrodolce, walnut praline, parsnip ice cream

MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam, crème fraîche ice cream, meringue

CHOCOLATE TORTE

tonka bean creme, black cherry, almond nougatine

*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, or eggs may increase your risk of food borne illness. We create recipes from scratch and use a variety of ingredients including nuts, nut-based oils, and fresh produce in our menu. Please let us know if you are allergic to any foods.