



**HAPPY** *Easter*

Sunday, March 31st

**Prix Fixe \$42**

**APPETIZERS**

*choice of*

**TOMATO & BURRATA BRUSCHETTA**

torn basil, evoo

**BABY LETTUCE SPRING SALAD**

warm goat cheese beignet, bosc pears, toasted almonds,  
apple cider vinaigrette

*Wine Pairing: Chardonnay Far Niente 2022*

**ENTRÉES**

*choice of*

**NEW ZEALAND LAMB CHOPS**

creamy goat cheese yukon mashed potatoes,  
baby spinach & artichokes

**HERB ROASTED SALMON**

english pea risotto, heirloom tomato butter sauce  
fresh blackberries & whipped cream

*Wine Pairing: Pinot Noir "En Route" Far Niente*

**Add Wine Pairing \$25**



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