



Easter
April 4, 2010
11 a.m. - 8 p.m.

Appetizers

Baby Arugula and Shaved Fennel Salad
Florida Citrus Segments, Macadamia Nut Croquant,
White Balsamic Vinaigrette

8

She Crab Bisque
Crab and Mushroom Stuffed Vol Au Vent

10

Heirloom Tomato Tart and Imported Chèvre Mousseline
Hand Picked Herb Salad, Picholine Olive Vinaigrette, and Cabernet Syrup

10

Marinated Hawaiian Ono With Blood Orange Jus
Hand Picked Tatsoi Greens, Cold Press Avocado Oil and Lemon Thyme Foam

14

Cast Iron Seared Jumbo Blue Crab Cake
Apple Cider Braised Collard Greens
Charred Heirloom Tomatoes, Crisp Smoked Bacon

16



Entrees

Spring Asparagus Risotto
Morel Mushrooms, Roasted Baby Fennel, Tom-Tom Tomatoes
Toasted Pistachios
22

Hawaiian Onaga Red Snapper and Prawns Wrapped in Napa Cabbage
Fennel and Heirloom Apple Nage
24

Pan Roasted Black Cod
Mussel and Vine Ripe Sweet Tomato Broth, Potato Truffle Dauphinois
25

Citrus Brined Berkshire Pork Loin
Pastini with Pistachios and Dried Apricots, Grilled Spring Onions, Fern Leaf
Lavender Jus
26

Grilled Colorado Lamb Loin
Black French Lentils, Oven Roasted Easter Egg Radishes,
Mint and Dutch Lavender Glaze
28

Tellicherry Dusted Sous-Vide Natural Beef Tenderloin
Brown Honshimeji Mushrooms, Spiced Pecan and Garnet Yam Soufflé
Cabrales Blue Cheese Butter
30



Desserts

White Chocolate Coconut Cheesecake, Macaroon Crust,
Compressed Strawberries

Meyer Lemon and Crispy Meringue Tartlet, Fresh Blueberries,
Candied Lemon Peel

Chilled Bittersweet Chocolate Mousse, Creamy Caramel Center,
Chocolate Pouring Sauce

Freshly Spun Mango Sorbet, Sparkling Tropical Consommé, Springtime Fruits