

EASTER SUNDAY

APRIL 4TH, 2010
\$65.00 PRIX FIXE

FIRST COURSE

Citrus Cured Copper River Salmon Sott' Olio
radish escabeche, watercress, ajo bianco

Slow Farm Egg
osetra caviar, sunchokes, santa barbara uni, lardo

Imported Burrata Salad
miner's lettuces, walnuts, basil, garlic toasts, espelette

Soft Farm Egg Ravioli
sheep's milk ricotta, spinach, rosemary crumbs

Bucatini
crushed fava beans, pecorino romana

Maple Glazed Berkshire Pork Belly
anson mills grits, pickled chanterelles & radishes

MAIN COURSES

Butter Poached Maine Lobster
delta asparagus, cara cara orange, endive marmalata

Alaskan Halibut Roasted with Wild Ramps
morel mushrooms, pickled mustard seeds, cipolini

Wild Nettle Crusted Ellensburg Lamb
spiced rhubarb, pine nut yogurt, ice spinach salad

Wagyu Beef Short Ribs
english pea puree, chantennay carrots, wild watercress

Spring Vegetable Risotto
house made ricotta salata

DESSERTS

Milk Chocolate Mousse Egg
malted custard

Ricotta Cheesecake
clementine compote

Meringue Easter Basket
rhubarb, lemon curd

CHEF BRIAN LEWIS