

Easter Sunday Dinner

\$80 PER PERSON

STARTER

Choice of

SPLIT PEA WITH HAM SOUP

Thick and delicious, garnished with garlic croutons

or

BEET CUCUMBER AND ROASTED SQUASH SALAD

Fresh California spring mix with Cucumber, oven roasted squash, yellow and purple beets
drizzled with a sherry vinaigrette

MAIN

Choice of

CHILLEAN SEA BASS WITH A MAPLE MISO GLAZE

Succulent filet of Chilean sea bass, marinated then cooked in a maple miso cream sauce with brussels
sprouts and saffron jasmine rice

or

SPINACH AND FETA STUFFED CHICKEN BREAST

Garlic whipped potato, creamy alfredo glaze, broccolini and heirloom mixed carrots

or

VEGETARIAN BEEF WELLINGTON (V)

Sauteed vegetables, wrapped in puff pastry, parmesan cream, potato au gratin

or

MAPLE & BROWN SUGAR GLAZED HAM

Garlic mashed potatoes, broccolini with plenty of ham and chorizo and spicy mustard

DESSERT

Choice of

RED VELVET CAKE

or

TRIPLE CHOCOLAT MOUSSE