

Easter Dinner

STARTER

- Yukon Gold Potato Gnocchi** 17
braised beef short ribs, fricassee wild mushroom, parmesan cheese
- Smoked Semi-Boneless Quail Salad** 16
belgian endive, radicchio salad, pickled mustard seed, sourdough bread crostini, dijon vinaigrette

ENTRÉE

- Miso Chilean Sea Bass** 29
twice-baked layered potatoes, wilted baby spinach, light soy sauce
- Black Angus Beef Fillet Wellington** 39
exotic mushroom "Duxelle", foie gras sauce

DESSERT

- Gianduja Crèmeux** 11
pink grapefruit, mango passion fruit sorbet
- White Chocolate Crème Brûlée** 9
mandarin gel, fresh berries, biscotti