



EASTER MENU  
Executive Chef: Gheorghe Vatafu

## STARTERS

### Spring Salad

*Romaine Hearts, Arugula, Strawberry, Honey Goat Cheese, Walnuts,  
White Balsamic Vinaigrette, Grilled Ciabatta*  
\$9.95

### Smoked Salmon Roulade\*

*Smoked Salmon Roulade topped with Salmon Roe, Oyster and Cucumber Ice Cream,  
Champagne Foam, Radish, Cucumber, Fresh Herb Salad*  
\$20.95

## ENTRÉE

### Mixed Seafood

*Tuna, Swordfish, Shrimp, Clams and Crab Claws,  
White Wine Cream Sauce, Puff Pastry with Red Salt Grissini*  
\$56.95

### Ahi Tuna\*

*Pan Seared Togarashi Ahi Tuna, Carrot Puree, Asparagus,  
Blood Orange Chili Sauce, Wasabi Peas*  
\$58.95

### Lamb Shank

*Braised Lamb Shank, Lemon Couscous,  
Mediterranean Vegetables, Red Wine Lamb Jus*  
\$42.95

## DESSERT

### Key Lime Cheesecake

*Served with Fresh Raspberries, Dehydrated Lime, Raspberry Sauce*  
\$15.95

20% gratuity will be added for parties of 8 or more. \* Consumer Advisory: This item is served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.