

Easter Dinner 2024

Appetizers/First Course

Tarte au Chevre

Goat Cheese Tart with smoked trout, tomato confit, Belgian endive, arugula, & French pesto

Soupe au Pistou Provençal

Vegetable soup with Puy lentils and French pesto

Bisque de Homard

Creamy lobster bisque with lobster raviolotti, brandy, crème fraîche & herbs (an additional \$6)

Oeuf Mollet

A fried soft-boiled egg with frisée, sautéed trumpet mushrooms, romanesco broccoli & a sherry vinaigrette

Insalata Mista

Gem lettuce in an herbed red-wine vinaigrette topped with cucumber, radishes, fennel, carrots & hard boiled egg

Pissaladiere

A traditional southern French flatbread topped with tomato, roasted red onion, Nicoise olive tapenade, white anchovies & arugula

Pulpo a la Parilla

Char-grilled Spanish octopus with almond & red pepper Romesco sauce, potato & frisée lettuce salad with a citrus vinaigrette, Piquillo peppers & espelette (an additional \$6)

Mejillones con Chorizo

PEI mussels steamed in white wine with garlic, shallot, tomato, chickpeas & Spanish chorizo (an additional \$6)

Risotto di Gamberi

Carnaoli rice whipped with lobster broth & white shrimp finished with Parmigiano & sweet herbs (an additional \$6)

Trofie al Limone

Twisted pasta quills tossed in a sauce of fresh ricotta, pecorino & parmigiano finished with lemon, basil & black pepper

Tartare de Beouf

Fresh ground to order Prime sirloin with caper aioli, chives, arugula, cornichons & toasted country French bread (an additional \$6)

Main Course

Grilled Lamb

Chops Marinated and wood roasted Lamb with asparagus, olive oil potatoes, black olive & herb puree (an additional \$12)

Filet Mignon

Wood-fired, seared beef tenderloin with cauliflower & mushrooms, olive oil potatoes & persillade sauce (an additional \$17)

Grilled Swordfish

Wood grilled swordfish with romesco sauce & a salad of asparagus, frisee, & fingerling potatoes

Loup de mer

Mediterranean Sea bass fillet baked in a parchment_with braised artichokes, fingerling potatoes, basil & tomato (an additional \$7)

Panisse

Classic southern French chickpea cake with roasted Brussels sprouts, mushrooms & cauliflower finished_with black olive puree & herb pistou

Cavetalli con Ragu

Small pasta shells tossed in a ragu of pork & tomato with garlic, chili flake, chopped broccolini & pecorino

Quiche Lorraine

A savory egg tart baked with spinach, bacon & cheese, served with a petite salad

Spaghetti all'Astice

Cold-water lobster tail with spaghetti tossed with cherry tomatoes, garlic, chili & white wine (an additional \$17)

Costoletta di Vitello

Wood-oven roasted veal rib-chop with caramelized anchovy-garlic sauce, roasted cauliflower & olive oil potatoes (an additional \$15)

Flank Steak

Wood-fired, charred roasted flank steak with roasted cauliflower, mushrooms, olive oil potatoes & persillade sauce

Canard Rôti

Wood-oven roasted duck breast with duck fat potatoes, olives & red wine sauce

Desserts

Torta Caprese

Flourless chocolate walnut cake with walnut-liquor ice cream, candied walnuts & caramel sauce.

Olive Oil Cake

Lemon olive oil cake, lemon cream, crème fraiche whip, candied lemon peel, honey

Seasonal Sorbets

A selection of three house-made sorbets

Basque Cheesecake

Crustless vanilla bean cheesecake with a “burnt” surface, red wine berry compote

Coffee Chouquette

Crisp pearl sugar topped choux, coffee pastry cream, chantilly, warm chocolate sauce (an additional \$4)