



EASTER TASTING DINNER

April 8, 2007

Wilted Spinach Salad
with Caramelized Apples, Pine Nuts and Raisins

-RR Gravlox
on Grilled Flatbread with Whipped Crème Fraiche, Capers, Shallots, and Chives

Tempura-Fried Wild Prawn
with Scallop Agnolotti, a Carrot & Ginger Emulsion and Watercress

Butter-Poached Maine Lobster
with Chervil, Chives and Thyme in a Parsnip Puree

Orange Marmalade
with Yogurt and Orange Granita

Red Wine Braised Duck
with -RR Gnocchi, Thyme and Roasted Garlic

-RR Benedict
Elk Tartar with a Poached Quail Egg, Shaved Asparagus and Truffle Hollandaise

Meyer Lemon Sorbet
with Fresh Mint

Pan-Roasted Lamb Calotte
with Rosemary & Wild Mushroom Risotto and a Beet Vinaigrette

Coconut Almond Financier
with Strawberry Salad and Mascarpone Ice Cream

Wine pairings available
Dinner will be served from 1:00 to 7:00 p.m.
Reservations are recommended.