

Easter Dinner Specials

Starters

Chilled Cream of Green Pea Soup with baby croutons	\$10
Fennel Salad with apples, walnuts, and Roquefort cheese, apple balsamic Italian Herbs vinaigrette	\$12
Chilled Lobster, Shrimp, and Scallops on a bed of mango salsa and Mache greens	\$16
Pan Seared Octopus with red bliss potato, grapes, tomato, Brussel sprouts, Shishito Pepper and Chunky Spicy oil	\$14

Main Courses

Kampachi Fillet (Japanese) with veggie spaghetti and an orange, turmeric and Ginger emulsion	\$28
Jumbo Lump Crab Cake served with potatoes and vegetables	\$32
Roasted Leg of Lamb , served with carrot, red kale, baby potato, Brussel sprouts and mushrooms	\$28
Fillet Mignon with mashed potato, vegetables and a green peppercorn sauce	\$32
Leg of Duck Confit served with sauteed golden potatoes and vegetables	\$28

