



Easter

MENU

Brunch First, Dinner Specials Start at 3:00p

PAN SEARED SEA BASS

*English Pea, Heirloom Carrots, Swiss Chard, Spring Celery
Root Puree, Big Sur Citrus Gremolata*

42

ROSEMARY RACK OF LAMB

*Dijon Toasted Pistachio,
Del Mesa Garden Mint Jus, Scallop Potatoes*

46

TRADITIONAL EASTER HAM

*Carmel Valley Honey, Bourbon Sugar Glazed,
Roasted Glazed Carrots, Scallop Potatoes*

38

SLOW ROASTED PRIME RIB

*Monterey Bay Sea Salt, Secret Herb Rubbed Prime Rib, Swank Farms
Butter Vegetables, Horseradish Creme Fraiche, Au Jus Sauce*

46

SWANK FARMS SPRING

ASPARAGUS RISOTTO

*English Pea, Fava Beans, Chanterelle Mushrooms,
Parmesan Reggiano, Roasted Shallot*

34

