



EASTER PRE FIXE MENU

\$75 PER PERSON

FIRST COURSE

CHOICE OF

BUTTER LETTUCE & HEARTS OF PALM SALAD (V, GF)

RUBY GRAPEFRUIT, BROKAW AVOCADO, RADISH, DIJON VINAIGRETTE

MICHAEL MINA'S AHI TUNA TARTARE *

ASIAN PEAR, PINE NUTS, GARLIC, HABANERO-SESAME OIL

WARM GOUGÈRES "CROQUE MADAME"

CRISPY HAM, FRIED QUAIL EGG, MORNAY

CHEF DANIELA'S DUNGENESS CRAB EMPANADAS (GF)

CORN MASA, CILANTRO-AVOCADO PURÉE, HARISSA AIOLI

SECOND COURSE

CHOICE OF

BUNGALOW BENEDICT

MODEL BAKERY ENGLISH MUFFIN, CANADIAN BACON, CRISPY POTATOES, HOLLANDAISE

SUPPLEMENT SALMON GRAVLAX* · 7

HANGER STEAK & EGGS *

SOFT SCRAMBLE, CRISPY POTATOES

SUPPLEMENT BLACK ANGUS FILET · 21

ROASTED ATLANTIC SALMON

MUHUMARA, POMEGRANATE, PINE NUT GREMOLATA

SPANAKOPITA DOPPIO RAVIOLI

BLOOMSDALE SPINACH, MELTED LEEK, MANOURI

LAMB CHOP FRITES

LAMB CHOPS, TAVERNA FRIES, CHIMICHURRI

MICHAEL MINA'S LOBSTER POT PIE (TS)

WHOLE MAINE LOBSTER, TRUFFLE-LOBSTER BISQUE, SEASONAL VEGETABLES

SUPPLEMENT · 64

SWEETS

INDIVIDUAL

CARROT CAKE

WALNUTS, CREAM CHEESE CREMEAUX, CRUNCHY CARROT GENOISE

