

# Easter Sunday Special

Sunday, April 9 • 4-8pm

\$70 per person • \$100 with wine pairings

## starter

---

### Easter salad

seasonal greens, strawberries, goat cheese, almond & lemon vinaigrette  
*Lagana Cellars, Sauvignon Blanc, Columbia Valley, WA 2020*

## entrée

---

### veal chop

rosemary, garlic, lemon marinated chop, spinach & green pepper salsa,  
roasted garlic mashed potato, haricots-vert beans  
*Tranche, Pape, Columbia Valley, WA 2018*

or

### ahi tuna

sesame encrusted tuna, wasabi cream sauce, jasmine rice, sesame green beans  
*Reustle, Grüner Veltliner, Estate Cuvée, Umpqua Valley, OR 2016*

## dessert

---

### key lime pie

whipped topping, candied limes  
*Domaine Chandon, Classic Brut, CA NV*

**PLATEAU**  
FINE DINING

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. No substitutions.  
Parties of six or more are presented with one check including 18% gratuity. 04947.CM.03.23