

*No MI KITCHEN*

*EASTER MENU*

*Sunday April 21, 2019*

10:00 am - 5:00 pm

\$160 per adult

(a la carte menu not available)

*COLD TABLE*

SMOKED RAINBOW TROUT SALAD

marble potatoes, green beans, grain mustard, horseradish

DUCK CONFIT & GRILLED ASPARAGUS SALAD

quail egg, pickled ramp, pomegranate, mimosa dressing

DEVILED EGGS

beet, smoked ham, piquillo pepper

SPINACH & STRAWBERRY SALAD

almonds, cucumber, pickled red onion, blue cheese

poppy seed dressing

KALE, MACHE & BELGIUM ENDIVE SALAD

scucumber, carrots, mandarin oranges, goat cheese

lemon shallot vinaigrette

GREEK SALAD

romaine lettuce, feta, tomato, cucumber, black olive

balsamic vinaigrette

*FROM THE OCEAN*

CHEF SELECTION OF NIGIRI & MAKI

traditional garnish

SHRIMP COCKTAIL

cocktail sauce

SNOW CRAB CLAW

mustard sauce, toszu

EAST & WEST COAST OYSTERS

mignonette, ponzu, cucumber-lime

TAMAGO OMELET SKEWER

crab meat, dashi broth

TSUKE SALMON

soy marinated salmon, granny smith apple, black pepper

SEAWEED & BABY OCTOPUS SALAD

hiyashi wakame, green leaf lettuce, ponzu sauce

*FROM THE GARDEN*

WERP FARM GREENS

CONDIMENTS

cherry tomato | cucumber | brioche croutons

feta | parmesan | shaved red onion | bacon | chicken

DRESSINGS

apricot walnut vinaigrette | honey-balsamic dressing

avocado vinaigrette | parmesan peppercorn | creamy blue cheese

*FROM THE CAVE*

CHEF SELECTION OF ARTISANAL

CURED MEATS & CHEESES

grilled sourdough, seeded crackers, mustard, seasonal jam

pickled vegetables

*CARVING STATION*

SMOKED BONE-IN HAM

burnt honey gastrique

ROASTED COLORADO LEG OF LAMB

thyme jus

PETIT PRIME BEEF TOP SIRLON STEAK

caramelized shallots, potato croquette

SKUNA BAY SALMON COULIBIAC

beurre blanc

*FROM THE OVEN*

SEEDED CRACKERS

SOURDOUGH

BISCUITS

CONDIMENTS

cultured butter | seasonal jams | roasted garlic & herb

*FROM THE STOVE*

CAULIFLOWER VELOUTE

crispy raviol de royan

MINISTRONE SOUP

sourdough crouton

ROASTED WHOLE CHICKEN

wild rice pilaf, forest mushrooms, au jus

SEARED RED SNAPPER

green flageolet beans, chorizo, herb sauce

DOVER SOLE MEUNIERE

yukon gold potatos, fines herbs

CAVATAPPI PASTA

smoked cheddar, crispy bacon

ROASTED BEETS

candied pistachio, maple red wine vinaigrette

YUKON GOLD POTATO PUREE

HARICOT VERT & SAGE BROWN BUTTER

NAPA CABBAGE & MUSSEL JUS

*HEN HOUSE & GRIDDLE*

WHOLE EGGS & EGG WHITES

bacon, ham, grilled chicken breast, pork sausage

smoked cheddar, mozzarella, goat cheese

tomato, onion, pepper, mushrooms

MINI WAFFLES & PANCAKES

chocolate sauce | mixed berries | pecan caramel sauce

ACCOMPANIMENTS

applewood smoked bacon | apple & sage chicken sausage

breakfast potatoes

DESSERT

COOKIES

strawberry jammie  
mojito french macaroon  
chocolate chip  
classic sugar

CANDIES & CHOCOLATES

apricot pate de fruit  
white chocolate, cherry and marcona almond bark  
key lime & raspberry lollipops  
peeps

VERRINES

toasted almond creme brulee

coconut panna cotta

*pineapple confit, maraschino gelee*

whipped greek yogurt & macerated berries

MACARONS

bitter chocolate  
earl grey & citrus clove

TARTS

fresh fruit  
chocolate dulce  
lemon meringue

CAKES

confetti vanilla cupcake  
raspberry & white chocolate cheesecake  
carrot cake  
strawberry pistachio charlotte royale

HOLIDAY FAVORITES

hite chocolate, lemon & cherry bread pudding  
cinnamon-sugar churros

*berry compote, mexican hot chocolate sauce, salted caramel*

*double vanilla bean chantilly, nutella*

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