



EASTER 2025

THREE COURSE PRE FIXE MENU...\$78



A LA CARTE

- GRATINÉED BLACKBERRY OYSTERS...\$21**
half dozen with duck bacon, garlic & herb buttered breadcrumbs
- CHILLED SNOW CRAB CLAWS....\$30**
half dozen with mustard sauce
- CHILLED JUMBO SHRIMP...\$24**
half dozen with classic cocktail sauce, lemon
- SMOKED SALMON...\$18**
crème fraîche, capers, chives, lemon

FIRST COURSE

- CREAMY SUNCHOKE & WILD LEEK SOUP**
chives, hazelnuts, xvoo
- WILD BURGUNDY SNAILS**
garlic herb butter
- ENDIVE SALAD**
satsuma mandarins, goat cheese, pistachios, citrus vinaigrette
- LITTLE GEM HOUSE SALAD**
tomato, bacon lardon, pickled onion, cucumber, dijon vinaigrette

SECOND COURSE

- BRAISED LAMB SHANK**
roasted baby carrots, red pearl onions, turnips, pommes purée, rosemary lamb jus
- LOBSTER OMELETTE**
mesclun greens salad, sauce bearnaise
- PAN ROASTED HALIBUT**
parsnip pureé, roasted cauliflower, tiny grapes, verjus sauce
- MUSHROOM PUFF PASTRY TART**
beech & oyster mushrooms, roasted baby carrots, goat cheese fondue
- 8 OZ ROSEDA FARMS BEEF TENDERLOIN (\$20 supplement)**
roasted broccolini, pommes persillade, sauce bearnaise

DESSERT

- YUZU AND MANGO PROFITEROLES**
passion fruit caramel sauce
- RASPBERRY CREME BRULEE TART**
vanilla bean anglaise
- DOUBLE CHOCOLATE PETITE ENTREMET**
chocolate almond sponge, milk chocolate cremeaux, coffee white chocolate ganache