

EASTER DINING

Sunday, April 1, 2018

4pm-9pm

Regular menu also available

Soup

Chilled Melon Soup with Prosciutto Chip

Salad

Heirloom Tomato Caprese Salad
with Balsamic Reduction

Entrée

Grilled Lamb Chops with Tomato–Mint Jam,
Broccoli and Cauliflower Gratin and Wild Mushroom and Herb Orzo

or

King Crab-Stuffed Prawns with Lemon Beurre Blanc,
Broccoli and Cauliflower Gratin and Wild Mushroom and Herb Orzo

Dessert

Lemon Chiffon Cheesecake with
Sweetened Crème Fraîche and Strawberries

\$29.95 per guest

Does not include tax or gratuity

The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens, (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces risk of illness.