

# **EASTER DINING**

*Sunday, April 1, 2018*

*4:30pm-9pm*

*Regular menu also available*

**Carrot-Coriander Bisque  
Toasted Pistachio and Chantilly Cream  
Or**

**Butter Lettuce and Pea Salad  
Radishes, Feta Cheese, Honey-Cumin Vinaigrette**

## **Entrée**

**Berberé-Crusted Rack of Lamb  
Spiced Red Wine Jus,  
Minted Chimichurri Rubbed  
and Roasted Fingerling Potatoes, Wilted Watercress  
Or**

**Blackened Salmon  
Basil Pesto Risotto, Strawberries,  
Sautéed Rainbow Chard, Balsamic Reduction**

## **Dessert**

**Chocolate Mousse  
Pistachio Chiffon, Soft Caramel**

**\$34 per guest**

*Does not include tax or gratuity*

**Reservations 775.353.4916**

**THE *Steak House***

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.