

The Morgan Dining Room

Easter Weekend
April 20 – April 21

Sparkling Rosé Apéritif

I.

(Choice)

Chilled Mint & Tarragon Pea Soup
Candied Bacon, Crème Fraîche, Edible Flower

Smoked Salmon & Avocado Mousse
Yukon Gold Potato Rösti, Sturgeon Caviar

18-Month Aged Prosciutto di Parma
Sugar Kiss Melon, Parmigiano-Reggiano, Balsamic

Warm Breakfast Bread Basket
Muffins, Scones, Croissants, Preserves

II.

(Choice)

Pan-Seared New York Sirloin
Chanterelles, Tri-Color Heirloom Carrots, Beef Jus, Garden Greens

Seared Wild Sea Bass
Carrot-Coconut Purée, Baby Bok Choy, Napa Cabbage
Chicory Red Wine

Organic French Omelette
Triple Cream Goat Cheese, Spring Onions, Chives
Frisée-Easter Radish Salad

Fettuccine & Asparagus
Crema al Tartufo Bianco, Shaved Black Perigord Truffles

III.

(Choice)

Rhubarb Cheesecake
Almond Crumble

Raspberry Napoleon
Peppered Strawberry Consommé

Illy Caffé Coffee, Harney & Sons Teas

\$49/Person

10% Off Saturday Reservations
Sales Tax and 20% Staffing Fee Additional

Rodolfo Contreras, Executive Chef