Thirty-two Easter 2014

CARROT GINGER SOUP Poached Lobster, Micro Greens, Brioche

10 Croutons

GRILLED WATERMELON SALAD Baby Spinach & Endive, Applewood Smoked

Bacon, Easter Radishes, Candied Walnut, Aged

Balsamic Vinegar, Fried Goat Cheese

DRY AGED SPRING LAMB RACKS Mustard Vermouth Crust, Bugler Wheat Salad,

42 Curried Mango Puree, Lamb Jus, Cucumber Rita

KING SALMON Pistachio & Dry Pea Crusted, Sunchoke Puree,

Toasted Hazel Nuts, Wild Huckleberries,

Pancetta, Spring Onions

DESSERT Hot Cross Bun Bread Pudding With Godiva

9 Liquor White Chocolate Sauce

Hours 5pm-9:30pm
Prices do not include tax and gratuity