

RESTORATION

Easter Dinner

SHAREABLES

Beet Hummus with Pomegranate

Cucumbers, Radishes, Fried Pita Chips, Pickled Carrots and Sugar Snap Peas
(V) \$16

Mac 'N' Cheese Lollipops

Fried Mac and Cheese Balls, Drizzled with Bechamel Cheese Sauce, Topped with Parmesan and Chives
(V) \$12

Spicy Ahi Tuna Canapes

Cucumber Rounds, Ahi Tuna, Lime Cilantro Rice, Topped with Sriracha Dollop, Lemon Zest and Spanish Paprika
(GF) (DF) \$15

Sweet & Sour Meatballs

Beef Meatballs, Tangy Sweet & Sour Sauce, Topped with Candied Jalapeño Dust
(GF) (DF) \$13

Butter Poached Lobster Crostinis with Sugar Snap Pesto

Sliced French Baguette, Butter Poached Lobster, Sugar Snap Pea Pesto and Radish, Topped with Chives
\$19

Bread Service

Warm Yeast Rolls Served with Brown Sugar Honey Butter
\$6

GREENS

Sugar Snap Pea Salad with Goat Cheese & Prosciutto

Mixed Greens, Sliced Prosciutto, Pickled Carrots, Radishes, Sugar Snap Peas, Goat Cheese, Pomegranate Seeds, Roasted Almonds, Served with Garlic Tarragon Dijon Dressing
(GF) (V) \$15

Burrata Caprese Salad

Sliced Tomatoes, Burrata, Fire Roasted Tomatoes, Basil, Pickled Onions, Radishes, Balsamic Reduction, Served on a Bed of Sweet Red Vinegar Arugula
(GF) (V) \$12

Pomegranate, Beet & Apple Salad

Mixed Greens, Pomegranate Seeds, Bacon, Apple Matchsticks, Goat Cheese, Cherry Tomatoes, Sliced Beets, Cucumbers, Served with Pomegranate Vinaigrette
(GF) \$14

Restoration House Salad

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Cheddar Cheese, Brioche Croutons, Served with your Choice of Dressing
(GF) (V) \$12



GF = Gluten-Free | DF = Dairy-Free | V = Vegetarian

ENTRÉES

Osso Bucco with Mascarpone Polenta

Bone-in Pork Shank, Tomato Ragu, Mascarpone Polenta and Pomegranate Demi Glace, Topped with Chives and Fried Leeks
\$38

Lamb Chops with Gremolata

Frenched Lamb Chops, Shallot and Garlic Haricot Vert, Gremolata and Whipped Red Potatoes, Served with Honey Mint Reduction and Topped with Fire Roasted Tomato Confit
(GF) \$46

Thai Chili Mahi Mahi

Seared Mahi Mahi, Teriyaki Orzo, Shallot and Garlic Haricot Vert, Topped with Sweet Thai Chili Sauce and Green Onion Curls
\$28

Airline Chicken

Herbed and Seared Airline Chicken, Teriyaki Orzo and Brown Sugar Buttered Rainbow Carrots, Served with Rosé Sherry Cream Sauce
(GF) \$24

Surf & Turf Tenderloin Trio

4oz Tenderloin Topped with Crab and Bearnaise, 4oz Tenderloin Topped with Butter Poached Lobster, 4oz Tenderloin Topped with Shrimp and Garlic Butter Cream Sauce, Shallot and Garlic Haricot Vert and Whipped Red Potatoes
(GF) \$52

Roasted Carrots with Sugar Snap Pesto & Burrata

Brown Sugar Buttered Rainbow Carrots, Toasted Walnuts, Lemon Dressed Arugula, Burrata, Basil and Ginger Carrot Purée
(GF) (V) \$19

DESSERTS

Mini Red Velvet Cake

Garnished with Chocolate Sauce and Confectioner's Sugar
\$12

Reese's Peanut Butter Pie

Garnished with Confectioner's Sugar
(GF) \$11

All menu items subject to availability | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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