

ALIMENTARI IL BUCO & VINERIA

Easter Sunday 2017

Bread basket with ricotta & olive oil

Antipasti

Sweet Pea Soup

pancetta, buckwheat croutons, lavender

or

Grilled Ramps

fava beans, poached farm egg, breadcrumbs

or

Cured Salmon Pizza

crème fraiche, pickled red onion, red watercress

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Main Course*

Pecky Toe Crab Fritatta

baby spinach, cave aged comte, spring herb salad

or

Buckwheat Tagliolini

black morels, nettle pesto, Meyer lemon

or

Elysian Fields Lamb Leg

new potatoes, braised artichoke, cardamom yogurt

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Dulce

Coconut-Lime Meringue

mango and white chocolate

or

Harry's Strawberries

basil semifreddo, pine nuts, black pepper

**baked eggs, semolina pancakes, porchetta & eggs can substituted for entree course*

**caviar supplement priced per order*

Executive Chef – Garrison Price

Pastry Chef – Robert Bryant

\$45 per person

Beverage, tax and gratuity not included

**menu subject to changes due to market availability*

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Children's Menu

Antipasti

Greek Yogurt, Fresh Fruit & Farm Honey

or

Avocado Toast on Multigrain

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Main Course

Semolina Pancakes with Maple Syrup

or

Organic Egg Scramble with Crisp Pancetta

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Dulce

*Coconut-Lime Meringue
mango and white chocolate*

or

Gelati or Sorbetti

\$30 for children 12 and under

Beverage, tax and gratuity not included

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