

ALIMENTARI IL BUCO & VINERIA

Easter Sunday 2017

Bread basket with ricotta & olive oil

Anitpasti

Sweet Pea Soup

pancetta, buckwheat croutons, lavender

or

Grilled Ramps

fava beans, poached farm egg, breadcrumbs

or

Calamari a la Plancha

pomello, trevisano, espelette

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Main Course

Oven Roasted Lobster

white asparagus, baby spinach, green garlic

or

Buckwheat Tagliolini

black morels, spring herb pesto, 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

Executive Chef – Garrison Price

Pastry Chef – Robert Bryant

\$65 per person

Beverage, tax and gratuity not included

**menu subject to changes due to market availability*

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Children's Menu

Antipasti

Fresh Fruit, Greek Yogurt & Farm Honey

or

Spring Lettuce Salad, Baby Carrots & Herb Dressing

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Main Course

Spaghetti Marinara or Bolognese

or

Baked Wild Salmon with Asparagus

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Dulce

*Coconut-Lime Meringue
mango and white chocolate*

or

Gelati or Sorbetti

\$35 for children 12 and under

Beverage, tax and gratuity not included

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