



Easter Menu

\$68

Choice of 1: coffee, juice, tea

1st Course

GRILLED ASPARAGUS
tarragon beurre blanc w/ smoked salmon roe

BURRATA SALAD
heirloom tomatoes, citrus segments & pomegranate glaze

CHILLED HAMACHI
ginger glaze macerated muscat grapes & cucumber lemon granita

TARA ACAI
*strawberry acai blend, chia pudding, peanut butter, coconut flakes,
oases ayurvedic granola, seasonal assorted fruits, himalayan honey*

2nd Course

BRIOCHE FRENCH TOAST
glazed pecans, candied orange, chantilly crème, vermont maple syrup

OASES CREPE
*organic free-range eggs, prosciutto, mozzarella, cherry tomato, frisee,
himalayan tomato chutney*

GRILLED BLACK BASS
nettle garlic sauce with confit potatoes

CHICKEN L'ORANGE
shaved fennel with grilled garlic scapes

3rd Course (Desserts)

WATERMELON PANNA COTTA & Basil Oil

AFFOGATO w/ TAHITIAN VANILLA ICE CREAM