



Master Chef Rudi Sodamin's Easter Sunday Celebration

Appetizer

Spinach and Feta Tart

Egg custard filled with tender spinach and creamy feta, baked in flaky pastry

Soup

Roasted Shallot and Butternut Squash Soup

Topped with red beet crisps

Entrée

Roasted Leg of Lamb with Rosemary and Garlic

Tender lamb served with potatoes and sautéed spinach
with kalamata olives and sun-dried tomatoes

Dessert

Easter Surprise

A decorative sponge filled with
A sweetly-tart strawberry-rhubarb mousse

Today's Wine Recommendation

By the Bottle

Blackstone Sauvignon Blanc, USA

\$49.00

Spellbound Cabernet Sauvignon, USA

\$45.00



Appetizers

Papaya with a Rainbow of Fruits

Splashed with a banana liqueur and sprinkled with fresh coconut shavings

Pâté Poivre Vert

A course blend pâté with black peppercorn and served with Cumberland sauce

Jumbo Shrimp Cocktail GREENHOUSE SPA CUISINE

Plump chilled shrimp with a zingy American cocktail sauce

Spinach and Feta Tart

Egg custard filled with tender spinach and creamy feta, baked in flaky pastry

Soups and Salad

French Onion Soup

Richly intense caramelized onions glazed with dry red wine in savory clear broth, baked with Gruyère cheese

Roasted Shallot and Butternut Squash Soup

Topped with red beet crisps

Chilled Raspberry Soup

Refreshing and creamy smooth, topped with almond macaroon crumbles

Classic Caesar Salad

Romaine tossed in a fresh-made Caesar dressing, topped with cheese shavings and garlic herb croutons

Mixed Greens GREENHOUSE SPA CUISINE

A tangle of frisée, mache, arugula and oak leaf lettuce with, walnuts red onion and cucumber

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Bacon Dressing or fat-free Creamy Italian

Entrées

Rigatoni with Roasted Garlic

With a hearty mixed of ripe tomatoes, shallots, olive oil, chopped parsley, capers, broccoli mushrooms, finished with a light Parmigiano Reggiano cream

Sautéed Shrimps "Provençal"

Scented with Mediterranean herbs, garlic and tomato concassée and served with basmati rice and baby vegetables

Salt Crusted Whole Tenderloin of Beef

beef tenderloin carved to order, served with chanterelles, vegetable bouquet, caramelized button onion and noisette potatoes

Roasted Leg of Lamb with Rosemary and Garlic

Tender lamb served with potatoes and sautéed spinach with kalamata olives and sun-dried tomatoes

Spinach and Goat Cheese Stuffed Chicken

Served with smoked corn risotto, oven-roasted plum tomato and sesame tossed vegetable medley

Summer Salad of Mixed Lettuce GREENHOUSE SPA CUISINE

With grilled shrimp, papaya pieces, diced avocado, tomato and walnuts, drizzle with