



## **EASTER 2024**

### **FIRST COURSE**

#### **GARLIC SEARED CALAMARI**

Oyster mushrooms, shaved red onion, cilantro, soy reduction

#### **BUTTERNUT SQUASH BISQUE**

beluga lentils, yuzu ginger poached shrimp, sesame crema

#### **MASRAFF'S WEDGE SALAD**

Iceberg slice, steakhouse bacon, Wisconsin blue, heirloom tomatoes, garlic ranch

#### **CORN CRUSTED JUMBO LUMP CRAB CAKE**

Pickled jicama, guero chile romesco, fresno pepper aioli

#### **BLACK PEPPER CRISPY QUAIL BREAST**

Maple cayenne sweet potato puree, honey crisp apple jus

#### **TRUFFLE TUNA TARTARE**

Avocado crab salad, tobiko aioli, wakame, sushi rice cakes, truffle ponzu

### **ENTRÉE**

#### **BUTTER POACHED CRAB FRITTATA**

Baby arugula salad, crispy prosciutto, spinach, tomato, organic burrata, parmesan home fries

#### **AUSTRALIAN RACK OF LAMB**

Marble potatoes, andouille sausage sofrito, baby zucchini, black garlic demi glace

#### **DIRTY RICE CHICKEN ROULADE**

Cajun panko crust, herbed potato mousse, Louisiana crawfish beurre blanc, crispy okra

#### **GULF RED SNAPPER**

Edamame shitake mushroom risotto, baby bok choy, yuzu sesame beurre blanc, soy glace

#### **LOBSTER SHERRY GLAZED CHILEAN SEA BASS**

Fingerling crisps, haricots verts, roasted garlic saffron potato puree, lobster tarragon beurre blanc

#### **8oz FILET MIGNON**

Duck bacon potato souffle, romanesco, baby carrots, smoked peppercorn demi glace

### **DESSERT**

#### **MANGO CRÈME BRULEE**

Cocoa tuile, Coconut raspberry whipped cream

#### **MASRAFF'S CHOCOLATE FONDANT**

Almond tuile, crème anglaise, vanilla ice cream

#### **KEY LIME PIE TRIFLE**

Tart key limes, vanilla whipped cream, white chocolate butter crunch

#### **CARROT CAKE PARFAIT**

Crushed banana and pineapple carrot cake, almond crème anglaise, classic cream cheese frosting

#### **STICKY TOFFEE PUDDING**

Medjool dates, caramel, heath crumbles, vanilla ice cream

#### **APPLE COBBLER CRISP**

Cinnamon spiced golden delicious apples, vanilla ice cream, streusel topping