

Andrea

EASTER

LOUNGE MENU | April 21, 2019

ANTIPASTI

mushroom “cappuccino” 20

parmigiano reggiano, podera forte olive oil

spring pea panna cotta 26

whipped burrata, pea shoots, preserved lemon

porchetta 30

pickled fiddleheads, roast shallot gremolata

white & green asparagus 32

truffle zabaglione, chives

PRIMI

acquerello risotto 32

wild ramp pesto, forest mushrooms

baked stuffed cannelloni 35

braised veal ragout, pecorino sardo, mint

bucatini vongole 38

littleneck clams, salt spring mussels, garlic white wine cream sauce, parsley oil

SECONDI

whole-roasted purple cauliflower 35

caramelized onion mostarda, silky cauliflower purée

gone straw farms chicken cacciatore 40

creamy polenta, taggashia olive, basil, grilled bread

pan-seared alaskan halibut 48

green garlic mashed potatoes, morel ragout, favas

duo of lamb 58

*lamb shank in a crispy olive oil dough & roasted lamb loin,
tuscan potatoes, asparagus, heirloom carrots, barolo*

DESSERTS

vanilla custard & apricot mousse mille-feuille 18

oven-roasted apricot

hazelnut chocolate mousse cake 19

caramel sable, coffee macaron

gelato & sorbet selection 16

pricing excludes tax and service charge | complimentary valet parking available