

# Andrea

## EASTER

LUNCH MENU | April 21, 2019

### ANTIPASTI

*please select one*

#### porchetta

*pickled fiddleheads, roast shallot gremolata*

#### white & green asparagus

*truffle zabaglione, chives*

#### spring pea panna cotta

*whipped burrata, pea shoots, preserved lemon*

#### mushroom “cappuccino”

*parmigiano reggiano, podera forte olive oil*

*Moët & Chandon, 'Imperial Brut Rosé,' Reims, NV*

### SECONDI

*please select one*

#### whole-roasted purple cauliflower

*caramelized onion mostarda, silky cauliflower purée*

#### pan-seared alaskan halibut

*green garlic mashed potatoes, morel ragout, favas*

#### duo of lamb

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

#### gone straw farms chicken cacciatore

*creamy polenta, taggashia olive, basil, grilled bread*

*Valdicava, Rosso di Montalcino, Toscana 2014*

### DESSERTS

*please select one*

#### vanilla custard & apricot mousse mille-feuille

*oven-roasted apricot*

#### hazelnut chocolate mousse cake

*caramel sable, coffee macaron*

#### gelato & sorbet selection

*Far Niente, “Dolce,” Late Harvest, Napa Valley 2012*

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**RESERVATIONS: 877.563.5102**

\$95 per adult | \$50 per child under 12 | optional wine pairing \$65

*Pricing excludes additional alcohol, tax and service charge. Complimentary valet parking available.*