

Easter Menu

Sunday, April 4th, 2021

all menu items include a pastry basket & El Chorro's famous sticky buns

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First Course

choice of:

ROASTED VEGETABLE MEDITERRANEAN SOUP
orange zest aioli, rustic bread crisp

CHILLED WATERMELON GAZPACHO
garlic herb bread stick

SEAFOOD CREPE
saffron sherry cream sauce

SMOKED SALMON FLATBREAD
*limoncello mascarpone cream cheese,
fried capers, drunken sweet onions*

CARAMELIZED PEAR & PROSCIUTTO SALAD
*baby spinach, little gems, crumbled gorgonzola,
pomegranate molasses vinaigrette*

CHOPPED VEGAN DELIGHT
*romaine, arugula, frisee, radicchio, tomato, cucumber,
garbanzo beans, roasted sweet potatoes, pepitas, fennel,
avocado, crisp quinoa pearls, cilantro lime vinaigrette*

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Second Course

choice of:

GRILLED PETITE FILET
*au gratin potatoes, buttered asparagus,
pink peppercorn sauce*

WILD MUSHROOM CHICKEN ROULADE
*smoked ham hock, gruyere, grilled peaches, creamy polenta,
peach & walnut glaze*

SEARED CHILEAN SEA BASS
*saffron parsnip, blistered frisee, red pearl onions,
champagne caviar beurre blanc*

BEST OF BOTH WORLD'S EGGS BENEDICT
*one benedict of each:
jumbo lump crab cake, tomato salsa hollandaise
petite filet, bearnaise sauce, roasted potatoes*

PUMPKIN MASCARPONE RAVIOLI
san marzano basil tomato sauce, citrus quinoa, buttered asparagus

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Third Course

choice of:

TRI CHOCOLATE MOUSSE
*coffee bittersweet, gianduja milk, vanilla, almond anglaise,
berry compote, chocolate sable*

CARROT CAKE CHEESECAKE
glazed pineapple, lemon curd sauce

EL CHORRO CREATION
*warm sticky bun pudding,
sticky bun ice cream*

MARINATED FRUIT SALAD
*dragon fruit, cantaloupe, honey dew,
watermelon, seedless grapes*

\$95++ per person
price does not include tax or gratuity