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