

calabro

EASTER MENU

\$85 PER PERSON

SMALL PLATES CHOICE OF

MOROCCAN LOBSTER BISQUE NF, GF

Caramelized onion, fresh coconut,
preserved lemon & lobster herb,
salad radishes

GREEN GODDESS ROMAINE HEARTS NF

Tahini green goddess, pecorino,
espelette and lemon croutons, quinoa herb crumble,
cherry tomato, fennel

LARGE PLATES CHOICE OF

SPICED SMOKED SALMON BENEDICT NF

Poached chino eggs, citrus hollandaise,
avocado, shaved red onion

STEAK AND EGGS DF NF GF

6oz Harissa Marinated Hanger, two eggs any way, crispy Weiser potatoes

DESSERT

BLUEBERRY MOUSSE NF

White chocolate, toasted cinnamon-crunch, blueberry compote

V VEGAN

VG VEGETARIAN

GF GLUTEN FREE

DF DAIRY FREE

RF RAW FOOD

NF NUT FREE