



## OCEAN2000

restaurant + lounge

### easter menu

FOUR COURSE DINNER EXPERIENCE

12PM - 6PM

\$95++ ADULT | \$21 CHILDREN 5-12

#### fresh cheese popovers

rosemary olive oil

#### SOUP

##### lobster bisque cappuccino

tarragon foam, butter poached lobster claws

#### APPS

CHOICE OF ONE

##### cheese & charcuterie board

drunken goat, derby sage cheddar, breakfast brie, honeycomb capocillo, chorizo, serrano ham

##### lamb lollipops

two bone in loin chops, roasted tomato pesto

##### lobster crab cakes

jalapeño fennel slaw, basil aioli, balsamic rum glaze

##### plancha octopus

white bean purée, olives, capers, tomato basil vinaigrette

#### ENTREE

CHOICE OF ONE

##### shrimp & scallop scampi

coconut jasmine rice, lemon caper butter

##### seafood stew

shrimp, squid, crab, octopus, mussels, aromatic tomato & white wine butter roasted garlic aioli

##### king salmon

vegetable succotash, roasted red pepper beurre blanc

##### wagyu filet mignon

truffle mashed potatoes, roasted heirloom tomatoes, petite watercress, peppercorn sauce

##### braised lamb shanks

creamy goat cheese risotto, chef's roasted baby vegetables

##### pan roasted duck breast

scallion dumplings, swiss chard, roasted baby carrots, fig & sage jus

#### VEGETARIAN

##### grilled cauliflower steak

roasted peanuts, dill, turmeric olive oil, garlic rice

##### vegan impossible noodles

glass noodles, impossible meat, thai basil, vegetable mélange

#### DESSERT

CHOICE OF ONE

##### baked alaska

vanilla cake, salty caramel ice cream, toffee mousse, toasted meringue with bananas foster

##### lava chocolate cake

with vanilla gelato