

# Chez Philippe

**Easter Dinner**  
**April 4, 2010**  
**6 PM – 10 PM**  
**65++ per person**

Amuse Bouche

1<sup>st</sup> Course

**Spinach and Leek Soup**

Osetra Caviar, Potatoes, Hard Boiled Egg Yolk

2<sup>nd</sup> Course

**Bruschetta**

Bonnie Blue Farms Goat Cheese, Piquillo Peppers,  
Marinated Artichokes, 50 Year Old Sherry Vinegar

3<sup>rd</sup> Course

**Rack of Colorado Lamb**

Minted Pea Ragout, Maple-Carrot Puree,  
Reduced Natural Juices

OR

**Scottish Salmon**

Lump Crab Meat, Asparagus, Roasted Parsnips,  
Hollandaise Sauce

4<sup>th</sup> Course

**“Carrot Cake”**

Carrot Sponge, Cream Cheese Ice Cream,  
Candied Pecans, Carrot Anglaise

Assorted Mignardises