

spring

\$105 per person + tax and gratuity

sofitel LA

hors d'oeuvres station

- » prosciutto-wrapped asparagus with aceito balsamico
- » cherry tomato lollipops with fresh-herbed goat cheese
- » anis-dusted shrimp on sugar cane kebabs

salad

- » baby frisée and blood oranges with fresh mozzarella and citrus vinaigrette

entrées

- » scallops with green-pea puree, vermouth sauce
- » roasted colorado rack of lamb with artichokes and fava beans

dessert

- » warm almond cake with strawberry-rhubarb compote, and strawberry sorbet
- » lavazza regular and decaffeinated coffee
- » harney & sons teas
- » assorted sodas

