



EASTER MENU 2022

\$65 PER PERSON | \$35 CHILDREN 12 AND UNDER

STARTERS

Enjoy the trio

CRAB LOUIE DEVILED EGG

HOT CROSS BUN

PROSCIUTTO + HERBED CREAM CHEESE WRAPPED ASPARAGUS

SECOND COURSE

Please choose one

LITTLE GEM SALAD

little gem lettuce, red onion, radish, mint, english peas, lemon cream

CREAM OF ASPARAGUS SOUP

asparagus, crispy shallots, parmesan croutons

MAIN COURSE

Please choose one

BROWN SUGAR BAKED HAM

chive + cheddar twice baked potato, sauteed green beans, blood orange reduction

HERB CRUSTED RACK OF LAMB

pine nuts, golden raisins, couscous, wilted spinach, whipped feta, mint chimichurri

CRAB BENEDICT

avocado, tomato, preserved lemon, country potatoes

SPRING VEGETABLE RISOTTO

asparagus tips, spring onion, sun dried tomatoes, zucchini, peas, parmesan, poached egg

DESSERT

Please choose one

LEMON MERINGUE PIE

graham cracker crust, meyer lemon curd, meringue

CARROT CAKE

cream cheese frosting, candied pineapple, cinnamon whipped cream

DARK CHOCOLATE TRUFFLE TART

sea salt caramel, raspberry dust

*Nakoma supports local farmers
and serves organic ingredients
when possible.*

ELEVATED DINING

*For parties of 6 or more there
will be a 20% gratuity added.*