



LITTLE AMERICA HOTEL FLAGSTAFF

2019 EASTER PRIX FIXE

SILVER PINE RESTAURANT

SOUP -OR- SALAD

VELOUTTE OF BUTTERNUT SQUASH SOUP
toasted pumpkin seeds

ARTISAN BABY GREENS
*sliced apples, candied pecans, white aged cheddar,
pickled red onion, vanilla shallot vinaigrette*

ENTRÉE

Choice of

PRIME RIB OF BEEF

*slow roasted with garlic and herbs, veal jus, cream of horseradish,
served with haricot verts and roasted garlic mashed potatoes*

BAKED HAM

bourbon maple sauce, mashed potatoes, and French green beans

SEA BASS

*pan-seared Chilean sea bass, fingerling potatoes,
roasted baby carrots, lemon caper and fresh dill sauce*

ROAST LEG OF LAMB

*Australian leg of lamb slow roasted medium rare,
haricot verts, roasted potatoes, mint jus*

DESSERT

Choice of

TRADITIONAL CARROT CAKE

FRESH BERRY PROFITEROL

macerated berries, vanilla ice cream, whipped cream, berry sauce