

# Easter

Dining at GSR



CHARLIE PALMER  
**STEAK**  
RENO

## Salad Spring Cobb

Romaine lettuce, hard-boiled eggs, watermelon radish, avocado, snap peas, Greek yogurt, dill and citrus dressing

## Entrée

Garlic and herb-crusted rack of lamb, rosemary demi, roasted baby vegetables, pomme purée

## Dessert

### Meyer Lemon Olive Oil Cake

Honey rhubarb raspberry compote, white chocolate cream, candied pistachios, pistachio gelato

## Wine Flight

**\$29 for all 3 pairings (full pours)**

### Course One:

ZD Wines Sauvignon Blanc, Napa Valley

### Course Two:

Istine Chianti Classico, Italy

### Course Three:

Col di Luna Prosecco, Italy

**\$95 per person**

**Sunday, March 31 | 4PM–9PM**