



EASTER BRUNCH MENU

Sunday, April 9, 2023
10:30AM-3:00PM
\$95 Per Person | \$45 Children 12 & Under

Welcome Pastries

A Selection Of Housemade Breads, Pastries and Scones
Served Family Style



First Course

Choice Of One

Market Salad

Radish, Carrot, Fennel, Pistachio, Vinaigrette

Parfait

Vegan Coconut Yogurt, Sliced Fruit, Mulberries

Ora King Salmon Rillettes

Endive, Cucumber, Chive

Lamb Merguez Sausage

Black Thai Mustard, Fennel Kraut

Gazpacho Verde

Tomatillo, Cucumber, Stecca



Second Course

Choice Of One

Crispy Skin Branzino *skin-on*

Artichoke, Fava, Basil

Agnolotti

Chestnut, Ricotta, Parmesan

Prime Rib

Yorkshire Pudding, Horseradish Cream, Jus

Vegan Chorizo Tacos

Potatoes, Carrot, House Tortilla, Cashew, Salsa Verde

Chicken & Waffles

Roasted Chicken, Sourdough Waffles,
Whipped Honey Butter

Omelette

Spinach, Gruyere, Petite Salad
(Add Baeri Siberian Sturgeon Caviar +\$95)

French Toast

Housemade Brioche, Macerated Blueberries, Mascarpone