



EASTER BRUNCH menu

APRIL 9TH, 2023
\$45 PRIX FIXE
CHOOSE ONE FROM EACH COURSE

STARTERS

Lemon Asparagus Soup

CRÈME FRAÎCHE

Belini Salad

STRAWBERRIES | MARCONA ALMONDS | SHAVED SHALLOTS | PEACH VINAIGRETTE

BRUNCH

Spiraled Ham

HONEY BRAISED CARROTS | FINGERLING POTATOES | MUSTARD SAUCE

Crab Cake Benedict

CRAB CAKE | ENGLISH MUFFIN | TOMATO | POACHED EGG | BÉARNAISE | POTATO AU GRATIN

Rack Of Lamb

GRILLED RACK OF LAMB | MINT JELLY | SAUTÉED ASPARAGUS | POTATO AU GRATIN

Frittata Primavera

ZUCCHINI | YELLOW SQUASH | SUN-DRIED TOMATOES | CHEDDAR CHEESE |
PETITE MIXED GREENS SALAD | CUCUMBERS | TOMATO | RADISH |
BALSAMIC VINAIGRETTE | FRESH FRUIT

DESSERT

Lemon Tart

RASPBERRY COMPOTE | WHIPPED CREAM | MINT

Apple Cobbler

PECAN CRUST | VANILLA ICE CREAM

