

Easter Brunch

Starters

Celery Root Soup
truffle mushroom crème fraiche, evoo

Asparagus & Smoked Salmon Tart
meyer lemon crème, simple salad

Sweet Gems, Shaved Fennel and
Raddichio Salad
wild boar salami, manchego cheese, black olives

Heirloom Beet Carpaccio
herbed skyhill farms goat cheese, brown butter
walnuts, orange oil, baby mache

Entrées

Bourbon Maple Pecan French Toast Casserole
applewood smoked bacon, vermont maple syrup, cinnamon crème fraiche
39

Shakshouka
spicy tomatoes, arichokes, evoo, grilled sourdough bread, feta cheese
40

Garlic & Fresh Herb Roasted Chicken Breast
buttered carrots, green garlic, sour cream mashed potatoes
49

Pomegranate ~ Mustard Lamb Top Sirloin
broccoli rabe, fontina cheese gratin, red wine demi
59

Applewood Smoked Ham, Truffle & Leek Scramble
herbed breakfast potatoes
46

Hawaiian Mahi Mahi with Fresh Pineapple Salsa
fried scallion, macadamia nut, bhutanese red rice
55

Desserts

Lemon ~ Lavender Layer Cake
lemon mascarpone filling, toasted coconut
chantilly, strawberry coulis

Chocolate Mousse Pie
espresso meringue, chantilly, passion fruit caramel sauce

Mango ~ Kiwi Sorbet
sugar cookie, blackberry ~ prosecco coulis

Childrens Menu

beverage and an ice cream sandwich

Fried Chicken Tenders with Fresh Cut Fries
15

Orange, Pecan, Ricotta Cheese French Toast Casserole
15

Sides

Applewood Smoked Bacon

6

Breakfast Potatoes

6