

EASTER



BRUNCH

\$52 Per Person **

STARTERS

Crab Oscar

Puff pastry, asparagus, saffron hollandaise, Maine crab meat

Avocado Toast (v)

Sourdough, radish, goat cheese, lemon vinaigrette, pickled chili

Spring Pea Bisque

Bacon lardons, crème fraîche, sourdough croûtons

SALAD COURSE

Frisée Aux Lardons (gf)

Poached egg, frisée, Roquefort, bacon vinaigrette

Early Spring Burrata (v), (gf)

Arugula, edamame, snap peas, shaved asparagus, lemon dill vinaigrette

ENTREES

Moroccan Benedict

Lamb merguez, grilled English, poached eggs, saffron hollandaise, finished with chermoula

Ricotta Pancakes (v)

Bourbon blueberry maple, Meyer lemon curd, almond streusel

Smoked Salmon (gf)

Potato galette, dill creme, trout roe, chives

***Steak Frites (gf)**

Beef tenderloin, blue cheese fondue, demi-glace; shoe string potatoes & salad verte

Carbonara

Fresh bucatini, guanciale, peas, egg, Pecorino Romano

DESSERTS

Strawberry Shortcake

Buttermilk biscuit, fresh strawberry, whipped cream

Creamy Chocolate Ganache Tart

Raspberry Chambord sauce, whipped cream

Carrot Cake

Cream cheese frosting, drizzled with honey

** Price excludes beverages, tax & gratuity

Many selections can be modified to accommodate GF and DF dietary needs

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

