

EASTER BRUNCH

STARTERS

FRESH FRUIT PARFAIT

Fresh fruit, Greek yogurt, homemade granola, whipped cream

SALMON GRAVLAX

Mascarpone, capers, dill, pickled onions, grilled bread

AVOCADO TOAST

Sourdough toast, fresh avocado, St. Andrè cheese, cucumber salsa, pepitas

BREAKFAST CEREAL

House version of Cinnamon Toast Crunch, served with whole milk

MAINS

Served with rosemary potatoes and fresh fruit

SOFT-SHELL CRAB FLORENTINE BENEDICT

Crispy soft-shell crab, spinach, tomatoes, poached egg, blood orange maitaise

WILD MUSHROOM OMELETTE

Chef's selection mushroom medley, caramelized onions, lemon-thyme goat cheese

EASTER BURGER

Ground lamb, gruyère cheese, smoked onion jam, brioche bun

BANANAS FOSTER FRENCH TOAST

Custard-soaked thick cut bread, caramelized bananas, pecans, caramel syrup

SWEETS

CHOCOLATE ORANGE MOUSSE

CEREAL MILK PANNA COTTA

FRUIT PLATTER

For your convenience, 20% service charge will be added to parties of 5 or more
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness