



EASTER BRUNCH

April 1, 2018

9:00 a.m. to 3:00 p.m.

TO BEGIN

SMOKED TROUT RILLETE | 24

Toasted Bagel, Whipped Boursin
Red Onion and Avocado, Heirloom Tomato

CALIFORNIA AVOCADO TOAST | 19

Hard-Cooked Egg and Cherry Tomato, Arugula

MARINATED BEET SALAD | 22

Walnuts, Blood Orange and Burrata, Yuzu Vinaigrette

CURLY KALE AND ASPARAGUS SALAD | 23

Shaved Cauliflower and Manchego Cheese, Truffle Vinaigrette

PAN BREADS

BANANA PANCAKES | 24

Almond Chantilly and Maple Caramel

BRIOCHE FRENCH TOAST | 21

Cinnamon and Whipped Crème Fraîche

APPLE AND MASCARPONE CRÊPES | 21

Vanilla and Bourbon Caramel, Candied Pecans

EASTER BRUNCH

MONTAGE CRAB BENEDICT | 34

Snow Crab, Poached Eggs and Hollandaise, Fingerling Potatoes

HUEVOS RANCHEROS | 23

Fried Eggs, Tomato Salsa, Black Beans, Guacamole
Cheddar and Cotija Cheeses, Corn Tortilla

CROQUE MADAME | 27

Sautéed Spinach, Prosciutto and Gruyère on Brioche, Sunnyside Egg

EASTER FEATURES

SHRIMP & GRITS | 35

Red Shrimp, Kale Sprouts and Chorizo, Cipollini Onion

SLOW-ROASTED LEG OF LAMB | 37

Mascarpone Polenta and Pickled Green Tomato, Broccolini

RESERVATIONS

Please call (949) 715-6420