

EASTER BRUNCH MENU

FIRST

BABY GEM LETTUCES

easter egg radish, shaved carrot, spiced almond, avocado, green peppercorn dressing
or

SEARED KONA KAMPACHI

baby beets, smoked trout roe, horseradish yogurt
or

DUTCH WHITE ASPARAGUS AND LADY EDISON COUNTRY HAM

pecorino toscano mousse, sea asparagus gribiche

SECOND

SAVOY SPINACH FRITTATA

leek fondue, potato glass, hackleback caviar
or

DUNGENESS CRAB HASH

roasted kennebec potatoes, spring onion, pasilla chile, poached hen egg, fines herbes
or

PISSALADIÈRE

early girl shaved tomatoes, grilled ramps, white anchovies, gordal olives, lemon basil

ENTRÉE

ALASKAN HALIBUT EN CROÛTE

smoked egg sabayon, sugar snap peas, golden chanterelle, sprouted barley
or

MARY'S FARM ORGANIC CHICKEN ROULADE

garlic thyme pomme purée, morel mushrooms, green garlic, buttermilk chicken jus
or

SUPERIOR FARMS SPRING LAMB SADDLE

lamb sugo, fava bean, squash blossom, shaved garrotxa

CHEESE

QUADRELLO DI BUFALA

buckwheat tartlet, quince, truffle

DESSERT

DOMINICAN CHOCOLATE POT DE CRÈME

salted caramel, bourbon
or

PEAR CHEESECAKE

vanilla, poached and roasted pears, sorbet

one hundred fifty dollars per guest