

EASTER BRUNCH

Sunday, March 27, 2016

crudi & frutti di mare piatti

WEST COAST OYSTERS traditional accompaniments
SNOW CRAB LEGS cherry pepper aioli
SHRIMP cocktail sauce & lemon
CURED WAHOO capers, lemon & artichokes
SMOKED SALMON herbed crème fraîche, dill & horseradish

cheese & salumi

prosciutto, salami & mortadella
chef's selection of imported & domestic cheese

colazione

POLENTA WAFFLES*
blackberries & goat cheese mousse

SLOW POACHED EGG*
creamy polenta

EGGS BENEDICT*
house-cured ham & parmigiano fonduta

RICOTTA PANCAKES*
lemon & blueberries

SOFT SCRAMBLED EGGS*
prosciutto & parmigiano

FRENCH TOAST*
nutella & whipped cream

ROASTED PEANUT POTATOES
fried herbs & peperonata

APPLEWOOD SMOKED BACON
CHICKEN BREAKFAST SAUSAGE
* prepared to order

paste

SPAGHETTI
tomato & basil

RICOTTA AGNOLOTTI
brown butter & parmigiano

LASAGANA
tomato, ricotta & béchamel

intaglio

SLOW ROASTED RIBEYE OF BEEF
barolo reduction & horseradish

LEG OF LAMB
raisin relish

PORCHETTA
pickled mustard seed relish

assaggini

ROASTED BEETS
burrata & pistachios
GRILLED CAULIFLOWER
almonds, anchovy & lemon

CAPONATA
eggplant, tomato & capers

BRUSSELS SPROUTS
mustard, dates & almonds

ROASTED JAPANESE EGGPLANT
roasted garlic, chili & mint

MARINATED MUSHROOMS
celery & ricotta salata

ENGLISH PEAS & CARROTS
goat cheese, potatoes & tarragon

MARINATED QUINOA
cucumber, tomatoes & mint

\$110 Adults, \$35 Children (ages 6-12)

Additional \$22 for Bottomless Mimosas, Bellinis & Bloody Marys

menu items are subject to change, price is exclusive of tax & gratuity

scarpetta