

Easter Brunch

\$45 per person plus 20% gratuity

~ Starters ~ (choice of one)

~Roasted Beets and Roquefort Cheese~
*gold and red beets, wild arugula,
candied walnuts*

~Asparagus Veloute~
creamy asparagus soup

~Baked Brie~
*with mixed berry jam, toast,
honey add \$3*

~Smoked and Braised Pork Belly~
*with fig jam, pickled red onions,
crostini add \$5*

~Parfait~
house granola, vanilla yogurt, mixed berries

~ Entrées ~

**(choice of one breakfast or lunch option ~
breakfast items include potatoes and fruit)**

~Crab and Asparagus Omelette~
*Dungeness crab, asparagus,
Hollandaise*

~Pork Belly Benedict~
*House-cured pork belly, spinach,
English muffin, Hollandaise*

~Estouffade Benedict~
*English peas, fava beans, asparagus, spring
onion, crispy pancetta, toast and
Hollandaise*

~Veggie Omelette~
*artichokes, oyster mushrooms, spinach, spring
garlic, arugula with caper aioli*

~Breakfast Plate~
*applewood smoked ham, bacon or chicken
sausage, two eggs, buttermilk waffle*

~Chicken and Waffles~
*hand-fried airline chicken breast, buttermilk
waffle, maple syrup and house Buffalo sauce*

~Steak Frites~

*with grilled spring garlic compound butter,
fries and seasonal vegetables*

~Airline Chicken Breast~

*grilled asparagus, purple Peruvian
dauphinoise, beurre blanc*

~Sous Vide Veggie Skewers~

*cremini mushrooms, fennel, bell peppers,
zucchini, red onions, garlic, herbs de
Provence, reduced balsamic, sweet pea
basmati rice, petite salad*

~Grilled Salmon Salad~

*shaved spring vegetables, frisée and arugula,
strawberry champagne
vinaigrette*

~Prime Rib~

*with grilled asparagus, purple Peruvian dauphinoise,
horseradish, au jus **add \$10***

~ Extra Sides ~

Waffle \$5

Pork Belly \$10

Estouffade \$5

Parfait \$7

~ Desserts ~

(choice of one)

~Chocolate Mousse~

*traditional chocolate mousse,
vanilla whip, fresh berries*

~Lemon and Berry Tart~

*lemon curd, vanilla whip,
fresh berries*

~Espresso Crème Brûlée~

*espresso infused custard,
chocolate covered espresso beans)*

Corkage \$20