



EASTER BRUNCH

3 COURSE PRIX FIXE \$79
KIDS MENU FOR 10 & UNDER \$24

EASTER SUPPER
5PM TO 10PM
A LA CARTE MENU
& EASTER SPECIALS

LIVE MUSIC ALL DAY

See website for schedule

1

EASTER PASTRIES FOR THE TABLE VG

2

SPRING PEA SOUP
CRÈME FRAICHE, LOBSTER, PRESERVED LEMON

SESAME & WHITE BEAN DIP
PIQUILLO PEPPER, CHARRED FLATBREAD VG

SMOKED SALMON RILLETTES (SPREAD)
CORNICHON, WHOLE WHEAT TOAST POINTS

BABY BACK RIBS
FALL-OFF-THE-BONE

BABY BEET & FRISEE LETTUCE SALAD
ENDIVE, APPLE, BLUE CHEESE, WALNUTS, BALSAMIC VG

3

BAKED FRENCH TOAST
MAPLE BUTTER, FRESH BERRIES, MAPLE SYRUP VG
WITH OR WITHOUT BACON

TRUFFLED SCAMBLED EGGS
SHAVED ASPARAGUS, CRIPY POTATOES, TOAST VG
WITH OR WITHOUT BACON

EGGS SHAKSHUKA
POACHED EGGS, NORTH AFRICAN TOMATO SAUCE, POLENTA VG
WITH OR WITHOUT ROASTED LAMB

TRUFFLED EGGS BENEDICT
LOBSTER +5 / SPIRAL HAM / SPINACH, ZUCCHINI & BLACK TRUFFLE

BEEF SHORT RIB HASH
PEPPERS, ONIONS, CRISPY HEIRLOOM POTATOES, FRIED EGG

GRAIN BOWL
TOMATO, AVOCADO, BROCCOLI RABE, RED PEPPER, BLACK RICE, RED QUINOA V
WITH GRILLED SALMON, GRILLED TUNA, CHICKEN OR POACHED EGGS

WAGYU BEEF TENDERLOIN +7
CRISPY POTATOES, ASPARAGUS, TRUFFLED BEARNAISE

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN
CERTAIN DISHES CAN BE PREPARED GF, V & VG

MENU SUBJECT TO CHANGE

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.