



Easter Brunch

Sunday, April 21, 2019 | 10:00 am - 3:00 pm

STARTERS

AVOCADO TOAST

tomato cucumber relish + evoo

GOAT CHEESE BEIGNETS

*fresh berry compote
organic honey + chocolate sauce*

ROCK SHRIMP LOUIE SALAD

*bibb lettuce + avocado + tomato
louie dressing*

MINI BELGIAN WAFFLES

strawberry compote + vanilla whipped cream

SMOKED SALMON BOARD

*whole grain crostini + avocado cream cheese
pickled red onions + capers + soft egg*

ENTRÉES

HERB ROASTED LAMB LOIN

*mediterranean stuffing
baby carrots + rosemary yukon potatoes*

CRU CRAB CAKE BENEDICT

*baby spinach + farm eggs
fresh herb hollandaise*

ASPARAGUS & PROSCIUTTO OMELET

*spring mushrooms + fontina cheese
rosemary yukon potatoes*

CRU STEAK & EGGS

*petit filet + soft scrambled eggs
rosemary yukon potatoes*

HERB CRUSTED ALASKAN HALIBUT

*lump crab + asparagus
stewed tomatoes + lemon caper sauce*

DESSERTS

MEYER LEMON & MASCARPONE CURD

toasted pound cake + fresh blueberries

MOLTEN CHOCOLATE LAVA CAKE

vanilla whipped crème + raspberry sauce

CRÈME BRÛLÉE

fresh berries



\$35

kids 12 and under half off