



EASTER BRUNCH

CHOICE OF APPETIZER

Deviled Eggs*

candied bacon & chives

Spicy Fried Oysters*

asian salsa, spicy vinaigrette

Spring Salad

arugula, quinoa, figs, toasted almonds, goat cheese, heirloom pepper vinaigrette

CHOICE OF ENTRÉE

Pearl Waffles

maple blueberry & sausage topping, rosemary potatoes & fruit

Crab Cake Benedict*

poached eggs, toasted croissant, hollandaise, rosemary potatoes & fruit

Spring Omelet*

asparagus, sweet peas & gruyere, rosemary potatoes & fruit

Pan Seared Chicken Breast

8oz airline breast, spinach bread pudding, broccoli rabe, sage country gravy

Red Snapper*

pesto potatoes, vegetable ribbons, heirloom tomato marmalade, pesto oil

Marinated Lamb Racks*

ricotta mashed potatoes, haricot verts, carrots, amarena cherry-mint sauce

Cauliflower Sfomato

crisp kale, caramelized pine nuts

CHOICE OF DESSERT

Maple Blueberry Cheesecake

maple graham cracker crust, blueberry compote

Carrot Cake

cream cheese icing, caramel, charred pineapple

\$48++ per person
children ages 4-12 half price
alternative children's menu also available

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Not all ingredients may be listed (herbs, spices, marinades, etc). Please alert your server if you have allergies or specific dietary restrictions.*

