

easter brunch

\$55 per person including endless mimosas

start with a custom tableside bloody mary from our bar cart

9

beginnings (choice of one)

shigoku oyster trio on the half shell
cucumber mignonette, lemon

wood fired shrimp
sambal vinaigrette, fried kale

skillet baked sticky bun
almonds, brown butter, honey

smoked bacon flatbread
tomato, onion, arugula, balsamic reduction

braised pork belly
fig jam, pickled sweet pepper

lacinato kale and beet salad
medjool dates, toasted almonds, goat cheese

asian pear salad
butter lettuce, toasted almonds,
lavender vinaigrette

cured gravlax bruchetta
house cured salmon, egg salad

main (choice of one)

shrimp cake benedict
roasted potatoes, marinated vegetables

grilled barramundi
yogurt sauce, vanilla bean, green beans

new york "block" (6oz.)
chimichurri, roasted potatoes, broccolini

braised beef short ribs
spicy pickled chilis, whipped potatoes

maine half lobster tail
baked strada, marinated vegetables

pulled pork pancake
bourbon maple syrup, butternut squash

spicy sausage hash
gulf shrimp, potatoes, peppers,
guajillo scramble

dungeness crab and shrimp louie
asparagus, 1000 island, hard boiled egg

desserts (choice of one)

vanilla bean crème brûlée
egg custard, caramelized sugar,
almond brittle, fresh berries

fanancier cake
sun dried cherries, maple whipped cream,
raspberry sauce

cheesecake stuffed beignets
fresh strawberries, sliced almonds,
caramel sauce, powdered sugar

chocolate and jack
infused chocolate flourless cake,
dipped strawberry, whipped cream

kid's menu 12
includes juice & dessert
bacon, scrambled eggs, potatoes, fruit
or
mac n' cheese, small conchiglie pasta

we serve complementary still and sparkling water to each of our guests

only the highest quality ingredients through responsible sourcing and practices

executive chef - michael j. doctulero • chef de cuisine - porfirio gomez