

Easter Brunch

Sunday April 16th

10am to 3pm

\$55 Three Course Menu

First Course~ Choose One

Roasted Beet, Humboldt Fog Cheese, Market Citrus, Toasted Hazelnuts, Arugala, Lemon Vin
Malted Brown Toast, Lemon Mascarpone, Mixed Berries, Honey
Caesar Salad with Parmesan, House Made Dressing, white Anchovy and Brioche Croutons
Clam Chowder with Brioche Croutons and micro celery
Crab Cake with Dijon Mustard Crème Fraiche and Herb Salad

Second Course~Choose One

Eggs Benedict
Garlic Sourdough, Duroc Ham, Poached Eggs, Avocado, Lemon Hollandaise~Add crab cake
Chorizo and Eggs
Spanish Tortilla, Pork Chorizo, Hot Paprika, Roasted Tomato, Queso Cotija, Sunny side up Egg.
Salmon
Olive Giardiniera, Roasted Cauliflower, brown butter, Rapini Flower
Duck Confit Carbonara
House made Gemelli Pasta, Duck Confit, Tarragon, Grana Padano Parmesan, Carbonara
Pan Dulce French Toast
Quince, Coconut Cream, Toasted Macadamia Crumble, Maple Syrup

Third Course~Choose One

Chocolate Chip Bread Pudding
Vanilla ice cream to the chocolate chip croissant bread pudding

Call for Reservations



949-566-0060