

Easter Brunch

Sunday April 5th

\$75 Three Course Menu

Choose one dish from each section

First Course

Clam Chowder with Brioche Croutons

Caesar Salad with Brioche Croutons, Parmesan

Chilled Trio with Oyster, Snow Crab Claw, and Shrimp

Lobster Thermador ~ Panko, Uni Butter, Herb Salad

Deviled Eggs with Chives, Bacon, Sweet Chili Glaze

Mains

Pan Seared Halibut with Sweet Peas, Asparagus, Gaufrettes

Ora King Salmon with Asparagus, Mashed Potato, Lemon-Caper Butter

New Zealand Lamb Loin with Sweet Potato, Cauliflower Puree, Pomegranate

New York Steak & Eggs with Poached Eggs, Chili Verde Hollandaise, Hash

Banana Fosters French Toast with Caramelized Banana, Fosters Syrup, Two Eggs, Bacon

Easter Quiche with Asparagus, Roasted Peppers, Caramelized Onion
served with Spring Greens, Roasted Potatoes

Dessert

Molten Chocolate Cake ~ Bittersweet Chocolate, Whipped Cream

Carrot Cake with Cream Cheese Frosting, Churro Carrots

Strawberry Shortcake ~ Strawberry Coulis, Strawberry Crème

