

Easter Brunch

April 5th, 2026

RASPBERRY MIMOSA | 8/25

NA RASPBERRY SPRITZ | 8

SNACK

DEVILED EGG

gravlox, fried caper, dill

FIRST COURSE - CHOOSE ONE

SALMON TARTARE

crispy sticky rice, miso mayo, pickled red onions

AVOCADO TOSTADA

tuna tataki, yuzu kosho, crispy leeks

CRISPY BRAISED RIBEYE CIGAR

charred herb relish, garlic aioli

ROASTED JUMBO ASPARAGUS

fried chicken thigh, bernaise, pickled white asparagus

*Chateau Ste Michelle Rosé
Crossings Sauvignon Blanc*

SECOND COURSE - CHOOSE ONE

CARAMELIZED BANANA PANCAKE

whipped banana butter, toasted nuts, maple syrup

TOFFEE CROISSANT FRENCH TOAST

dulce de leche, sea salt, coffee chantilly

SMOKED PORK HASH

scrambled eggs, bacon, chili crunch, grilled focaccia

COLOSSAL LUMP CRAB FRIED SPAGHETTI

pecorino romano, chili hollandaise

COMTÈ EGG SOUFFLE

pickled mustard cream, baby arugula, toasted focaccia

*Unknown Author Chardonnay
Unknown Author Cabernet Sauvignon*

SWEETS - CHOOSE ONE

DARK CHOCOLATE MOUSSE

orange zest, extra virgin olive oil, sea salt

MEYER LEMON CHIA PUDDING

lemon granita, blueberries, sable cookie

*Zonin Prosecco
Warres Otima Tawny Port*