



Easter BRUNCH

EIGHTY DOLLARS PER PERSON
TAX AND GRATUITY NOT INCLUDED



First Course

ESCARGOTS

Or

BEET CARPACCIO

spring asparagus and herb salad, confit
grapefruit, crème fraiche

Second Course

*served with haricots verts and
pommes purée*

PAN SEARED PORK LOIN

herb cured, peach and caraway mustard

Or

PAN ROASTED SALMON

buerre blanc

Or

PAN SEARED FILET

sauce verte



Third Course

CREME BRÛLÉE

Or

BROWN BUTTER CAKE WITH

RHUBARB COMPOTE

cointreau syrup, and a citrus
anglaise

