



EASTER BRUNCH 2024

APPETIZER

HALF DOZEN OYSTERS

SELECTION OF PREMIUM OYSTERS ON THE HALF SHELL

CAVIAR EGG TOAST

BRIOCHE, SOUR CREAM, CHIVE

AHI TUNA & WATERMELON SALAD

CUCUMBER, TAMARI, HONEY, BASIL, LIME CITRONETTE, SESAME SEED

SLICED IBERICO JAMON

SOURDOUGH, WINE TOMATO, MANCHEGO CHEESE

ENTRÉE

PRIME RIBEYE AND EGG

CHIMICHURRI, TWO EGGS ANY STYLE, COUNTRY TRUFFLE POTATOES

TRUFFLE OMELET

SHAVED TRUFFLE, GOAT CHEESE, AVOCADO, MUSHROOM, SHALLOT
(SERVED WITH CHOICE OF MIXED GREEN, COUNTRY POTATOES, OR MIXED BERRY)

SMOKED SALMON BENEDICT

CAVIAR, ENGLISH MUFFIN, RED ONION, HOLLANDAISE, CHIVE
(SERVED WITH CHOICE OF MIXED GREEN, COUNTRY POTATOES, OR MIXED BERRY)

TABBOULEH AVOCADO BOWL

SHAVED BLACK TRUFFLE, POACHED EGG, QUINOA, FARO, CHERRY TOMATO,
BASIL CASHEW DRESSING

DESSERT

NUTELLA CREPE

BANANA, NUTELLA, WHIPPED CREAM, POWDER SUGAR

BLACKBERRY CASSIS TART

ALMOND CUSTARD CREAM

HOT COOKIE SKILLET

CHOCOLATE CHIP COOKIE BAKED IN SKILLET, VANILLA ICE CREAM, CARAMEL SAUCE