

# EASTER BRUNCH

SUNDAY, APRIL 9 | 11AM-4PM

## STARTER

Choice of

### Deviled Eggs

Crispy Shallots | Black Truffle | Jalapeño Jam | Prosciutto Dust

### She Crab Soup

Blue Jumbo Crab | Basil Oil | Marigold | Sherry Wine

## ENTRÉES

Choice of

### Smoked Salmon Eggs Benedict & Hackleback Caviar

Asparagus | Hollandaise | Crispy Potatoes

### Cold Water Lobster Tail Asado

Cheese Grits | Lemon Onion Salad | Crispy Leeks

### Wagyu Steak And Eggs

Skirt Steak | Two Eggs Any Style | Caramelized Onions  
Chimichurri Mash Potatoes | Tear Drop Tomatoes | Demi

### Bell & Evans Spinach and Mushroom Chicken Roulade

Truffle Potato Mousseline | Spring Root Vegetables | Heirloom Carrots | Pickle Mustard Seeds

### Colorado Harissa Lamb Rack

Israeli Saffron Couscous | Rainbow Carrots | Swiss Chard | Cream Thyme Scented Lamb Jus

## EASTER DESSERT BUFFET OF FRENCH PASTRIES

Coconut Panna Cotta & Tropical Gelee Eggs

Carrot Cake Verrines | Bunny Tail Profiteroles | Marshmallow Peeps Carrot Patch Mousse

Humming Bird Nest Cupcakes | Lemon Meringue Bars

Chocolate Banana Tarts | Almond Raspberry Financiers

Mango Cheesecakes | Mixed Berry Tarts | Cookies

Chocolate Bonbons

**\$75 | Per Person**

Plus tax and gratuity

