EASTER BRUNCH
SUNDAY, MARCH 31, 2024 | 11AM-4PM

STARTERS
Choice of
Deviled Eggs
Crispy Shallots | Jalapeño Jam | Prosciutto Dust | Focaccia

White Asparagus Soup
Corn Custard | Turnips | Dill

Burrata & Stone Fruit Salad
Spring Mix Lettuce | Grilled Peaches | Burrata | Pine Nuts | Toy Box Heirloom Tomatoes
Grilled Zucchini Ribbons | 20 year Old "Guisti" Balsamico

ENTRÉES
Choice of
Smoked Salmon Benedict Croissant
Spinach | Hollandaise | Crispy Potatoes | Vierge Sauce & Caviar

Pan Seared Jumbo Scallops
Safron-Turmeric Cauliflower Purée | Star Ruby Grapefruit Salsa | Pickled Heirloom Vegetables

TX Wagyu Akaushi Flank Steak & Eggs
Two Eggs Any Style | Caramelized Onions | Chimichurri | Potato Hash

Broken Arrow Ranch Crispy Quail & Smoked Bacon Waffle
Potato Foam | Quail Eggs | Garrison Brother Bourbon Maple Syrup

Seven-Hour Braised Lamb Shoulder
Flageolet Beans | Thumbelina Carrots | Persillade

EASTER DESSERT BUFFET
OF FRENCH PASTRIES
Coconut Panna Cotta & Tropical Gelee Eggs
Carrot Cake Verrines | Bunny Tail Profiteroles | Marshmallow Peeps | Carrot Patch Mousse
Strawberry Cupcakes | Lemon Meringue Bars
Peanut Butter Bars | Chocolate Hazelnut Tarts | Almond & Raspberry Financiers
Mango Cheesecakes | Mixed Berry Tarts | Cookies
Chocolate Bonbons | Macarons

$85 | Per Person
Plus tax and gratuity