

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

