



Easter Brunch

APRIL 1, 2018
10:00AM - 2:00PM

WARM PASTRIES
FOR THE TABLE

CHILLED ASPARAGUS AND BURRATA SALAD,
PROSCIUTTO DI PARMA, CURED EGG YOLK AND MACHE

BUTTERMILK PANCAKE,
WHIPPED MASCARPONE, STRAWBERRIES AND MEYER LEMON PRESERVES

OR

POACHED ÒRA KING SALMON,
ENGLISH PEAS AND NANTES CARROTS, DILL HOLLANDAISE

OR

ALMOND WOOD GRILLED NEW YORK STEAK,
POACHED EGG, CRISPY YUKON GOLD POTATOES AND SALSAS VERDE

SAENG'S STRAWBERRY SHORTCAKE,
MACERATED STRAWBERRIES, CHANTILLY CREAM AND LEMON SORBET

\$50 per guest