



Easter Brunch

APRIL 16, 2017
10:00AM - 2:00PM

WARM PASTRIES

CHILLED DELTA ASPARAGUS,
TRUFFLED PECORINO, MACHE AND CURED EGG YOLK

BUTTERMILK PANCAKE,
WHIPPED MASCARPONE, STRAWBERRIES AND MEYER LEMON PRESERVES

OR

ROASTED ALASKAN HALIBUT,
DELTA ASPARAGUS, TRUMPET MUSHROOMS AND GREEN GARLIC,
SAUCE BÉARNAISE

OR

SLOW ROASTED SHORT RIB,
POACHED EGG, ENGLISH PEAS AND CRISPY POTATOES

SAENG'S STRAWBERRY MOUSSE,
PISTACHIO CREAM AND LEMON SORBET

\$50 per guest

DINNER TUES. THRU THURS. - 5:00PM TO 9:00PM

FRI. THRU SAT. - 5:00PM TO 10:00PM

LUNCH TUES. THRU FRI. - 11:30AM TO 2:30PM

SUNDAY SUPPER - 5:00PM TO 9:00PM

5530 DOUGLAS BOULEVARD, GRANITE BAY, *California.* 95746

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