



# *Easter Brunch*

APRIL 21, 2019  
10:00AM - 2:00PM

WARM PASTRIES  
FOR THE TABLE

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GRILLED DELTA ASPARAGUS SALAD,  
APPLEWOOD SMOKED BACON, WHIPPED EGG YOLK, PRESERVED LEMON

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CALIFORNIA AVOCADO BENEDICT,  
ENGLISH MUFFIN, POACHED EGGS, ENGLISH PEAS AND HOLLANDAISE

OR

POACHED ALASKAN HALIBUT,  
ENGLISH PEAS AND WILD MUSHROOMS, DILL BUTTER

OR

ALMOND WOOD GRILLED NEW YORK STEAK,  
GREEN GARLIC ROASTED FINGERLING POTATOES, SPRING ONION, BÉARNAISE

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NANTES CARROT CAKE,  
WILD RIVER KIWI, GOLDEN RAISINS AND CANDIED WALNUTS,  
LOCAL HONEY YOGURT

*\$50 per guest*