



Easter Brunch

April 20, 2025

Warm Pastries for the Table,
Cinnamon Roll, Savory Scone, Croissant and Turnover,
Whipped Butter and Strawberry Jam

Saeng's Strawberry Salad,
Young Lettuces, Rhubarb Vinaigrette and Candied Almonds

Smoked Ham and Leek Quiche,
Gruyère, Delta Asparagus, English Peas and Truffle Vinaigrette

OR

Wild Alaskan Halibut,
Spring Onions, English Peas, Fingerling Potatoes and Sauce Romesco

OR

Almond Wood Grilled Filet Mignon,
Creamed Spinach, Potato Rösti and Sauce Béarnaise

Nantes Carrot Cake,
Cream Cheese, Candied Walnuts, Rum Raisin Gelato

\$80 per guest
a la carte children's menu available upon request



Brunch Cocktails

Mimosa	14
<i>Fresh Squeezed Orange Juice and Sparkling Wine</i>	
Bunny Fu-Fu's Morning Coffee	19
<i>Espresso, Vanilla Vodka, Hazelnut Liqueur, Chocolate Liqueur and Caramel Foam</i>	
Hawks Bloody Mary	15
<i>Housemade Bloody Mary Mix, Vodka, Olive and Smoked Bacon</i>	
Down The Rabbit Hole	17
<i>Carrot Infused Tequila, Habanero Cordial, Orange, Lime and Ube Foam</i>	

Brunch Refreshments

Bunny Fu-Fu's Morning Coffee N/A	10
<i>Espresso, Hazelnut, Chocolate and Caramel Foam</i>	
Fine-Apple	10
<i>Pineapple, Crème de Coconut, Orange and Lime</i>	
Beauty and The Bloom	10
<i>Apple Cider, Hibiscus, Lemon, Pineapple, Meyer Lemon Foam</i>	

Coffee

Vanguard Medium Roast - Zambia/Papua New Guinea	5
Sugar Cane Decaf - Columbia	5
French Press - "Ayarza-Natural", Guatemala	12

Espresso

Koru Espresso	5
Cappuccino	6

