



Easter Brunch

First Course

Mixed Berry Yogurt and Granola Parfait

Spring Pea and Mint Soup

French Toast Sticks

Battered and fried lemon and blueberry French toast

House Made Gravlax

Lemon cream, minced onion, boiled egg, capers and grilled French bread

Second Course

Honey Glazed Ham

Mashed sweet potatoes and spring vegetable medley

Eggs in a Basket

Two eggs fried in hollowed sourdough bread, tri colored potato hash
seared pork belly and balsamic onion jam

House Made Ravioli

Fresh mozzarella, oven roasted plum tomato pesto, wild mushrooms and scallions

Grilled Tuna

Herb barley risotto, French beans and hollandaise

Dessert

Carrot Cake

Salted caramel sauce

Chia Tea Ice Cream

Honey pecan praline

Chocolate Cream Pie

Sides

Green Eggs and Ham \$2

Banana Bread \$4

Coffee Cake \$6

Granola Bars \$4

Shrimp Cocktail \$14

Oysters on the Half Shell 1/2 Dozen \$17

Oysters on the Half Shell Dozen \$34

Brussels Sprouts \$6

Mixed Green Salad \$ 8

Executive Chef ~ Nick Burgess

\$45 Per Person

Please inform your server of any allergies prior to ordering *These items are or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of these items may increase your risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.
