

# Easter Day

## THREE-COURSE BRUNCH CELEBRATION

### BOTTOMLESS MIMOSAS +\$22

Watermelon Lime, Lavender Activated Charcoal Lemonade,  
Fresh Cucumber and Mint, Pineapple Jalapeño

### FIRST COURSE

*Shared for the table*

A festive platter featuring Chilled Seafood, Crushed Avocado Tartine,  
Marinated Tomato Ricotta Tartine, Charcuterie and More

*Choice of one salad per person*

**Mixed Greens** or **Little Gem Caesar**

### MAIN COURSE

*Choice of one main entrée per person*

**Crab Cake Benedict** Lump Crab, Poached Eggs,  
Toasted Brioche, Chipotle Hollandaise with Fingerling Smash

**Filet Mignon & Eggs Benedict** Poached Eggs, Toasted Brioche,  
Chimichurri, Herb Roasted Tomatoes with Fingerling Smash

**Double Dipped French Toast Sticks** Frosted Flake Brioche,  
Blackberry Syrup, Cinnamon Marshmallow Cream

**Chicken and Waffles** Crisp Organic Half Chicken,  
Orange Cinnamon Waffle and Sriracha Maple Syrup

**Hangover Hash** Braised Prime Rib, Fingerling Smash,  
Poached Egg, Signature Hollandaise

**Wild Mushroom Pappardelle Pasta** Roasted Wild Mushrooms,  
Truffle Whipped Ricotta, Basil

**Faroe Island Salmon** 50/50 Mashed,  
Garlic Caper Butter Sauce, Seasonal Vegetables

**24-Hour Herb Roasted Prime Rib** 8oz Fingerling Smash,  
Seasonal Vegetables, Au Jus, Horseradish

### BASKET OF DESSERTS

*Shared for the table*

An assortment of Easter Eggs, Carrot Cake, Lemon Meringue Tarts,  
Chocolate Salted Caramel Tarts, Café Con Leche and More

**\$75**

### SIDES

*Serves 2-3 people*

Black Truffle Creamed Corn \$8

Roasted Brussels Sprouts \$6

Wild Mushroom Fricasse \$6

Lobster Mac n Cheese \$12

Parmesan Fries \$6

### CHILDREN'S MENU \$35

Chicken Tenders & Fries

Mini Pizza

Macaroni and Cheese

Mini Filet Mignon and Eggs

*Orange Hill*  
RESTAURANT BAR SPECIAL EVENTS