

# EASTER BRUNCH

35 PER PERSON

## 1ST COURSE FOR THE TABLE

ASSORTMENT OF LOCAL CHEESES,  
CHARCUTERIE, AND SEASONAL FRUIT

### CRAB CAKE BENEDICT

dungeness crab, poached egg  
pepper hollandaise, spinach

### FRENCH TOAST

vanilla custard, chantilly cream  
strawberry, poached rhubarb

### CROQUE MADAME

house-cured ham, gruyere cheese  
roasted galic bechamel, sunny egg

## 2ND COURSE CHOICE OF

### BRISKET HASH

smoked brisket, yukon gold  
onion, red peppers, two eggs

### ASPARAGUS FRITTATA

cremini, vega farm organic eggs  
fontal cheese, salsa verde

### CHOCOLATE TORTE

dark chocolate  
hazelnut creme anglaise

## 3RD COURSE DESSERT DUO

### STRAWBERRY TART

strawberry, rhubarb house  
made pastry cream