



HAPPY Easter

Sunday, April 4th | \$36



FROM THE BAR

GLASS \$3 | CARAFE \$12

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

DOMAINE CHANDON BRUT ROSÉ
\$14 glass | \$55 bottle

MOËT & CHANDON BRUT IMPÉRIAL
\$22 glass | \$85 bottle

STARTERS

- ASPARAGUS & LEEK SOUP** crème fraîche, asparagus tips, pomegranate & parmesan crostini
- MAINE LOBSTER ASPARAGUS & SAFFRON RISOTTO** poached egg, heirloom tomatoes & tarragon
- HEIRLOOM TOMATO & BURRATA SALAD** arugula, sea salt, lemon & evoo
- GOAT CHEESE BEIGNET** strawberry compote, vanilla whipped cream, chocolate sauce

ENTRÉES

- PORTOBELLA & ASPARAGUS OMELETTE**
robiola cheese & rosemary potatoes
- CRU CRAB CAKE BENEDICT**
baby spinach, poached eggs, herb hollandaise & rosemary potatoes
- STEAK & EGGS**
petit filet, soft scrambled eggs, rosemary potatoes
- ROSEMARY ROASTED DOUBLE LAMB CHOPS**
black truffle gratin potatoes, green beans & red wine sauce
- PAN SEARED SCOTTISH SALMON**
fingerling potatoes, fresh fennel, asparagus & lemon thyme sauce

DESSERTS

- NY STYLE CHEESECAKE**
minted peaches & blueberry sauce
- TIRAMISU**
lady fingers, kahlua cream, leghorn sauce & chocolate shavings
- CRÈME BRÛLÉE**
vanilla bean custard & raspberries