



# HAPPY *Easter*

Sunday, March 31st | \$45



## FROM THE BAR

GLASS \$6 | CARAFE \$24

**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*

**VEUVE CLICQUOT YELLOW LABEL**  
*\$25 glass | \$125 bottle*

**CRÚ SPRITZ**  
*prosecco, martini & rossi fiero*  
*orange wheel \$10*

## STARTERS

**AVOCADO & HEIRLOOM CHERRY TOMATO TOAST** fresh basil, fresh mozzarella, evoo

**MAINE LOBSTER & SAFFRON RISOTTO** asparagus, basil, citrus brown butter

**SMOKED SALMON DEVILED EGG TOAST** caviar, pickled onions, shaved radish

**GOAT CHEESE BEIGNET** strawberry compote, vanilla whipped cream, chocolate sauce

## ENTRÉES

**NEW ZEALAND LAMB CHOPS**  
creamy goat cheese yukon mashed potatoes, baby spinach & artichokes

**CRU CRAB CAKE BENEDICT**  
baby spinach, poached eggs, herb hollandaise & rosemary potatoes

**STEAK & EGGS**  
petit filet, soft scrambled eggs, rosemary potatoes

**HERB ROASTED SALMON**  
english pea risotto, poached egg, citrus hollandaise

## DESSERTS

**KEY LIME CHEESECAKE**  
fresh blackberries & whipped cream

**CHOCOLATE MOLTEN LAVA CAKE**  
vanilla whipped cream & raspberry sauce

**BUTTER TOASTED LEMON POUNDCAKE**  
blueberry compote, lemon curd