



HAPPY *Easter*

Sunday, April 20th | \$48



FROM THE BAR

GLASS \$7 | CARAFE \$28

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

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

BELLINI CIPRIANI
ruffino prosecco
white peach purée

LA MARCA PROSECCO NV, ITALY
\$13 glass | \$50 bottle

AIX ROSÉ 23 PROVENCE, FRANCE
\$15 glass | \$58 bottle

DOMAIN CHANDON BRUT ROSÉ NV, CALIFORNIA
\$16 glass | \$65 bottle

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

STARTERS

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

GOLDEN & CANDY STRIPE BEET SALAD green beans, herbed goat cheese, evoo

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

BURRATA & ROASTED TOMATOES pistachio, evoo, rustic bread

ENTRÉES

NEW ZEALAND LAMB CHOPS
creamy goat cheese yukon mashed potatoes, petit green beans

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

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

CAST IRON SEARED JUMBO SHRIMP
red argentine shrimp, spinach parmesan risotto, heirloom tomato butter sauce

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

33% OFF ALL BOTTLES OF WINE FOR EASTER BRUNCH!