Easter Brunch
Sunday, April 12th, 2020
$57 per person | $25 children 12 & under
*does not include tax, gratuity or beverages
$20 Unlimited Bloody Marys & Mimosas
Seatings from 10:00am - 5:00pm

First Course
(please choose one of the following)
Roasted Heirloom Beet Salad
fresh strawberry, coca crumb, baby arugula, black olive-ricotta, balsamic vinaigrette
Slow-Braised Pork Belly & Soft Poached Egg
smoked gouda grits, buttermilk fried shallots, maple pork jus
Old Bay-Poached Shrimp Salad
carrot puree, rainbow heirloom carrots, verjus butter, fresno chili vinaigrette

Main Course
(please choose one of the following)
Butter-Poached Lobster Benedict
confit fennel, buttered radish, toasted english muffin, dill, aerated bearnaise
Roasted Pennsylvania Duck Breast
heirloom baby carrots, english peas, pickled red pearl onion, peashoots
Pan-Roasted Branzino
smoked celeriac puree, wilted kale, bacon jam, fennel fronds, red vein sorrel
Grilled Asparagus & Oyster Mushroom Crepe
charred cipollini onion, sunny-side up egg, shaved parmesan, porcini soubise
Duck Confit Hash
roasted red pepper hash, caramelized onion, over-easy egg, country gravy
Roasted Lamb Rack
basil risotto, asparagus, crushed fingerling potato, mint-lamb jus

Endless Stations
Farm Fresh Omelets
Made-to-Order; choice of assorted ingredients
Waffles
Made-to-Order; choice of fruit & toppings
Endless Family-Style Sides
Grilled Asparagus
pancetta vinaigrette, savory lemon curd
Old Bay-Roasted Fingerlings
meyer lemon aioli, herbs
Cornbread
gingerbread butter, blueberry jam
Apple-Smoked Bacon

Dessert
(please choose one of the following)
Strawberry Crisp
pistachio streusel, condensed milk ice cream, fresh mint
Flourless Chocolate Cake
red wine-cherry jam, toasted coconut crumble, salted caramel ice cream
Grilled Zucchini Cake
crème fraiche gelato, vanilla custard, strawberry consomme