



## EASTER BRUNCH

SUNDAY, MARCH 31, 2013

### STARTER

- 'THE WEDGE" *baby iceberg, blue cheese, bacon, tomato-oregano vinaigrette*
- LOCAL GREEN SALAD *pecans, housemade ranch*
- SHRIMP & GRITS *langoustines, gristmill grits, fried organic egg*
- MUSHROOM BISQUE *milk foam, chive oil*
- JUMBO CRAB CAKES *langoustines, gristmill grits, fried organic egg*

### ENTRÉE

- FREE RANGE CHICKEN *marble potatoes, peruvian pepper sauce*
- PETITE FILET OF BEEF *crushed fingerling potatoes, baby carrots, sauce bordelaise*
- FRENCH TOAST *macerated strawberries, vanilla cream, vanilla maple syrup*
- SCRAMBLED ORGANIC EGGS *smoked salmon, old bay crème fraiche*
- WAGYU BURGER *sriracha mayo, caramelized onions, monterrey jack, house-made french fries*
- WAGYU REUBEN SANDWICH *gruyere, sauerkraut, secret sauce, house-made potato chips*
- MESQUITE GRILLED PORK CHOP *apple compote, brussels sprouts, truffle vinaigrette*
- SEARED SCALLOPS *celery root, spinach, black truffle vinaigrette*

### DESSERT

- VALRHONA TRUFFLE CAKE *vanilla cream berries*
- PISTACHIO LAYER CAKE *morello cherries milk crumble*

\$49 per person



## EASTER BRUNCH CHILDRENS MENU

SUNDAY, MARCH 31, 2013

### STARTER

LOCAL GREEN SALAD *house-made ranch*

MUSHROOM BISQUE *milk foam, chive oil*

### ENTRÉE

WAGYU BURGER *sriracha mayo, caramelized onions,  
monterrey jack, house-made french fries*

FRENCH TOAST *macerated strawberries, vanilla cream,  
vanilla maple syrup*

SCRAMBLED ORGANIC EGGS *apple wood bacon, toasted brioche*

CHICKEN FINGERS *house-made tater tots*

### DESSERT

LEMON MERINGUE PIE *graham cracker, toasted meringue, lemon curd*

EASTER (BUNNY) SUNDAE *vanilla gelato, strawberries, chocolate, cherry*

\$19 per person *children under 12*