

Happy Easter

BRUNCH MENU

To Start

SPRING LEEK & PARSNIP SOUP

• curried parsley oil, roasted apple

ORGANIC MIXED BABY LETTUCES SALAD

• skyhill farms feta cheese, apple, five spice walnuts, pink grapefruit vinaigrette

WARM BRIE WITH ROASTED GARLIC & WALNUTS

• skyhill farms honey, toasted sourdough

TRUFFLE MUSHROOM CONSERVA IN PUFF PASTRY

• fresh burrata, baby arugula, balsamic

Entrées

BAKED ORANGE - PECAN FRENCH TOAST CASSEROLE

40

• applewood smoked bacon, vermont maple syrup anglaise

FRESH HERB & LEMON HALF CHICKEN

48

• duck fat roasted parsnips, mushrooms, fennel, potatoes

HAM, SWEET PEPPER, SCALLION & FONTINA CHEESE SCRAMBLE

45

• fresh herb breakfast potatoes

ROSEMARY & DIJON MARINATED LAMB TOP SIRLOIN

59

• skyhill farms goat cheese polenta, spring greens, mint demi

PAN ROASTED FIJIAN MAHI MAHI, WARM CITRUS VINAIGRETTE

56

• chinese sausage, edamame, scallion, garlic, forbidden rice

BRAISED BEEF SHORT RIB & FRIED EGGS

50

• fresh herb breakfast potatoes, mustard chive crema

Desserts

STRAWBERRY CHIFFON LAYER CAKE

• vanilla bean cremeux, strawberry gelee, honey pearls

CHOCOLATE PRETZEL TART

• Chocolate custard, meringue, peanut butter caramel

MANGO SORBET

• apple cider caramel, coconut tuile

Children's Menu \$15

beverage and dessert

APPLEWOOD SMOKED BACON & JACK CHEESE SCRAMBLE

• breakfast potatoes •

KIDS FRIED CHICKEN TENDERS

• house cut french fries •

BAKED ORANGE - PECAN FRENCH TOAST CASSEROLE

• applewood smoked bacon, pure vermont maple syrup •