

Easter Brunch

Sunday April 21st, 2019

*(\$55.00 per person + tax and tip)
(Child Friendly Menu \$19.95)*

FIRST COURSE

Cold cauliflower soup, black truffles, truffle oil

Quiche with Smoked Salmon and Dill

Tomato mozzarella carpaccio topped with baby arugula,
balsamic reduction

SECOND COURSE

Lamb chops grilled with herb de Provence, ratatouille, potatoes au gratin,
spinach, port wine sauce and goat cheese

Shrimp Risotto with Tomato Red Bell Pepper Sauce and Fried Parsley

Beef Bourguignon with Pappardelle Pasta

THIRD COURSE

Chocolate Cake with Dark Chocolate Ganache

Lemon Tart with Italian Meringue and Raspberry

Crème Brûlée with Mixed Berries

(Choose One Dish from Each Course)

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