



# Easter Brunch

**SUNDAY MARCH 31<sup>ST</sup> 2024**

**11:00 A.M. – 2:30 P.M.**

**(\$65.00 PER PERSON + TAX AND TIP)**

**(CHILD FRIENDLY MENU \$19.95)**

## FIRST COURSE

### **Vichyssoise**

Cold Soup, Potato Leeks, Garnished with Fried Leeks and Truffle Oil

### **Ceaser Salad**

Topped with Poached Eggs Polenta Croutons

### **Quiche**

With Salmon and Leeks

### **Tomato Mozzarella**

Topped with Baby Arugula and Balsamic Reduction

## SECOND COURSE

### **Braised Lamb Shank**

With Couscous

### **Risotto**

Topped with Shrimp, Fried Leeks, Saffron and Clams Sauce

### **Chicken**

Morels Mushroom Sauce, Pappardelle Pasta, and Green Beans

### **Flounder**

Mousseline Potatoes, Asparagus, Herb Cream Sauce

## THIRD COURSE

### **Chefs Chocolate Mousse**

### **Lemon Tart**

With Italian Meringue and Raspberry

### **Cherry Crème Brulee**

**Reservation ONLY! Limited Seating!**

**Call to make reservations at 972-267-5700**

**Choose One Dish from Each Course**