



Easter Brunch

SUNDAY APRIL 20TH 2025

11:00 A.M. – 2:30 P.M.

(\$65.00 PER PERSON + TAX AND TIP)

(CHILD FRIENDLY MENU \$19.95)

FIRST COURSE

Vichyssoise

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

Eggs Benedict

On Brioche Toast Served with Baby Arugula

Avocado

Stuffed with Shrimp Cocktail

SECOND COURSE

Navarin of Lamb

With Spring Vegetables and Basmati Rice

Flounder

On a Bed of Risotto, Tomato Olive and Crispy Baby Artichoke
with Chardonnay Sauce

Chicken Coq Au Vin

With Pappardelle Pasta

THIRD COURSE

Cherry Clafouti Tart

Chef's Chocolate Mousse

Strawberries Napoleon

With Chambord Sauce

Reservation ONLY! Limited Seating!

Call to make reservations at 972-267-5700

(Choose One Dish from Each Course)