

Easter Brunch

April 1, 2018

10:00 am - 2:00 pm

For the Table
Cinnamon-Sugar Fritters,
salted caramel sauce

Goat Cheese Quiche,
asparagus, maitaki mushrooms, farm greens,
champagne vinaigrette

Or

Challah French Toast,
huckleberries, almond butter,
maple syrup and crispy bacon

Or

Grilled Hanger Steak,
fried egg, crispy potatoes and hollandaise

Market Strawberry "Sundae",
vanilla ice cream, olive oil cake, english sea salt

\$40 per guest