



EASTER BRUNCH MENU

\$45 Prix Fixe

Includes A Glass of Champagne, Soup or Salad du Jour and Dessert

Our free range brown eggs are sourced from Dark Hollow Hens Farm. All entrees are served with rosemary roasted potatoes and fresh fruit.

Traditional Eggs Benedict

Toasted English muffin, grilled Canadian bacon, poached egg, Hollandaise sauce

Eggs Florentine

Toasted English muffin, creamed spinach, poached egg, Hollandaise sauce

Smoked Salmon Benedict

Toasted English muffin, Scottish smoked salmon, poached egg, Hollandaise sauce

Golden Pheasant Omelet

Fresh sautéed tomatoes, goat cheese and fresh herbs

Greek Omelet

Sautéed spinach, kalamata olives, feta cheese

Mushroom and Cheese Omelet

Wild mushroom and Swiss cheese omelet

Grand Marnier French Toast

Challah bread infused with Grand Marnier batter, topped with berries and maple syrup

Poached Scottish Salmon

Scottish salmon with an Herbes de Provence infused tomato sauce

Dungeness Crabcake

Dungeness lump crabcake with a Hollandaise sauce

Grilled Petite Grass Fed Sirloin with Sunny Side Up Egg

Petite sirloin topped with one sunny side up egg and a Béarnaise sauce

Shrimp Proevencale Crepes

Fisherman's Daughter Shrimp with an Herbs de Provence infused tomato sauce rolled in a light crepe with French goat cheese

We proudly support organic farming, responsible animal husbandry and sustainable fishing and farming practices.

A 20% gratuity will be added for parties of six or more.

Consuming raw or undercooked meats, poultry, fish or eggs may increase your risk of food borne illness.