

# EASTER BRUNCH

SUNDAY, April 5, 2025

11-3:30pm Brunch (5-8pm Ala Carte Dinner Menu)

**\$55 set menu**

(no substitutions)

Includes a Complimentary Glass of Prosecco

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## APPETIZER

*Choice of one:*

SMOKED SALMON - focaccia crostini, red onion, capers, herb cream cheese

LOBSTER BISQUE - parsley oil, butter poached lobster, sweet pepper conserva

BURRATA - cow's milk burrata, blood orange fig, roasted beets

PEAR SALAD - field greens, moscato poached pear, toasted walnuts, goat cheese, moscato vinaigrette

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## ENTREE

*Choice of one:*

PANCAKES – lemon ricotta, blueberry compote

TORTELLINI - housemade spinach & ricotta filled pasta, buffalo milk & piennolo tomato

SALMON – pan roasted salmon, grilled asparagus, hollandaise

CRAB BENEDICT - poached eggs, house-made focaccia, hollandaise, herbed potato, spinach

N.Y. STRIP STEAK (\$8—*supplement charge*) - NY strip, herbed potato, sweet onion and tomato conserva

CHICKEN MILANESE - pan-fried chicken breast, frisee, shaved fennel, grilled orange, shaved parmigiano, fig & sunchoke

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## DESSERT

*Choice of one:*

TIRAMISU - mascarpone, spongecake, coffee ice cream, espresso crema

PISTACHIO CHEESECAKE – toasted pistachio, candied lemon zest, fresh mint, whipped cream

BERRIES & CREAM – mixed berries and chantilly cream

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## SIDES - 8 each

Applewood Smoked Bacon / Herbed Potatoes / Roasted Cauliflower / Sautéed Spinach

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## KIDS MENU (Under 12)

**\$30 set menu**

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### ENTREE *(Choice of one)*

PANCAKE - shaved chocolate, whipped cream

TWO EGGS - scrambled, bacon, potatoes, toast

CHICKEN CUTLET - roasted potatoes

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### DESSERT

Ice cream

## Easter Brunch Beverages

### COCKTAILS

Mimosa - 15	Passionfruit Mimosa - 18
Peach Bellini - 17	Cold Brew Negroni - 18
Grey Goose Bloody Mary - 18	Cappuccino Martini - 18

### ITALIAN BUBBLES (glass/bottle)

*Prosecco "Vino Biologico" Tasi nv (Italy) – 14/70*  
*Lambrusco Rosso dell'Emilia, Lini 910 nv (Italy) – 16/80*  
*Moscato d'Asti "Estate-frizzante" Marengo '24 (Italy) – 15/75*

### WINE (glass/bottle)

*Pecorino "Abruzzo~Hydria" Antonini '24 (Italy) – 18/90*  
*Sauv Blanc "Touraine, Loire" Domaine de la Potine '23 (France) – 17/85*  
*Chardonnay "San Luis Obispo" Clos Julien '23 (CA) – 18/90*  
*Pinot Grigio "Colli Orientali~Friuli" Terlato '23 (Italy) – 22/110*  
*Riesling "Kabinett~Mosel" Nik Weis '22 (Germany) – 19/95*  
*Catarratto "Lù-Siciliane" Animoso Corleonese '22 (IT) – 18/90*  
*Pinot Noir "Red Hill, Douglas County" Benoni '24 (OR) – 19/95*  
*Barbera d'Asti, Martinenga/Marchesi di Gresy '23 (Italy) – 18/90*  
*Sangiovese "Chianti Classico" Castello Bossi '22 (Italy) – 25/125*  
*Cabernet Sauvignon "Napa" Aviary Vineyards '20 (CA) – 17/85*  
*Montepulciano 85/Aglianico 15 "Ramitello" Majo Norante '20 (Italy) – 22/110*  
*Shiraz "Paarl" Babylonstoren '22 (So. Africa) – 18/90*  
*Zinfandel/Cab Sauv "Andosol~Napa" Ink Grade '18(CA) – 22/110*

*See our full wine list for additional selections and Wine Tasting Flights*

### FEATURED FLIGHT #408 RIESLING ROULETTE\$39—

- 61 Riesling** "Trocken~Mittelrhein"  
Ratzenberger '21 (Germany) 16//80-
- 1 Riesling** "Urban~Mosel" Nik Weis '22 (Germany)13-//65-
- 7 Riesling** "Kabinett~Mosel" Nik Weis '22 (Germany)18-//90-
- 42 Riesling** "d'Alsace~Réserve" G. Lorentz '22 (France)18-//90-
- 63 Riesling** "Good Karma~Finger Lakes"  
Red Tail Ridge '22 (NY) 15- // 75-

### FEATURED FLIGHT #801 FLIGHT NOIR \$42—

- 60 Pinot Noir Rosé**, Element[AL] '22 (CA) 14- // 70-
- 23 Pinot Noir** "Reuilly, Loire-Le Petit" Renaudat '24 16-//80-
- 93 Pinot Noir** "California" Séance '22 (CA) 15- // 75-
- 27 Pinot Noir** "Willamette" Lemelson '23 (OR) 19- // 95-
- 32 Pinot Noir** "Red Hill, Douglas County"  
Benoni '24 (OR) 19- // 95-

### COFFEE

*Espresso – 4.25 // Cappuccino – 5.5 // Coffee – 3.5 // Hot Tea - 4*

### JUICES

*Orange / Grapefruit / Pineapple / Cranberry - 4*  
*Soda - 4 / Iced Tea - 4*