

Easter Brunch

Sunday, April 4, 2010

*Prix Fixe Menu includes your choice of one Appetizer, Entrée & Dessert
Price determined by Entrée selection*

Appetizers

Sweet Corn Bisque

Chilled Spring Pea Soup w/Mint Crème Fraiche

Caesar Salad w/Brioche Croutons & Marinated White Anchovies

Green Salad w/Cherry Tomatoes, Grana Padano, Lemon & Extra Virgin Olive Oil

Buffalo Mozzarella & Confit Tomato Salad w/Baby Arugula, Basil & Aged Balsamic

Chilled Shrimp & Crab Cocktail w/Tomato Horseradish Chutney (\$3 supp)

Housemade Granola & Yogurt Parfait w/Market Berries, Lemon & Mint

Seasonal Fruit Salad w/Watermelon & Strawberry Gazpacho

Entrées

Goat Cheese & Fines Herbes Omelette w/Applewood Smoked Bacon & Scallion Brioche **34**

Scrambled Eggs w/Italian Sausage, Peppers, Red Eye Gravy & Jack Cheese Biscuits **34**

Challah French Toast w/Strawberries & Honey Yogurt, Maple Cured Sausage **34**

Grilled 8 oz. Hanger Steak & Fried Eggs w/Yukon Gold Potato Hash **42**

House Smoked Norwegian Salmon w/Toasted Bagel, Cream Cheese & Traditional Garnishes **37**

Herb Roasted Chicken w/Potato Purée, Porcinis, Carrots & Peas **45**

Trenette Pasta w/Wild Mushroom Ragoût w/Swiss Chard & Pecorino **39**

Drew's Salmon Grilled w/Lemon & Thyme, Arugula & Tuscan White Bean Salad **45**

Rare Seared Ahi Tuna "Niçoise" w/Haricots Verts & Roasted Sweet Peppers **48**

Seared Sea Scallops w/Asparagus, Hen of the Woods & Fava Bean Risotto, Truffle Vinaigrette **51**

Grilled Filet of Beef w/Garlic Whipped Potatoes, Sautéed Spinach & Crispy Onion Rings **55**

Desserts

Morello Cherry Financier w/Champagne Gelato*

Chocolate Hazelnut Mousse Cake*

Wild Strawberry Semifreddo

White Chocolate Cheesecake w/Banana Nutmeg Gelato

Assorted Cookies*

Brunch Cocktails, etc.

- Bloody Mary 10
- Mimosa 11
- Bellini 11

- Fresh Squeezed 4.5
Orange or Grapefruit Juice
- Valrhona Hot Chocolate 5

Champagne

- Gremillet, 'Brut Grande Réserve' 18
Aube NV

White

Sauvignon Blanc

- Sandy Cove, 12
New Zealand '09

Riesling

- Mönchhof 10
Mosel, Germany '08

Grüner Veltliner

- Donabaum Federspiel 12
Wachau, Austria '08

Viognier

- Jeanne Marie 12
California '07

Chardonnay

- Jeanne Marie 9
California '08

Red

Pinot Noir

- Evening Land Vineyards 19
Oregon '07

Grenache

- Domaine de L'Ameillaud 12
Cairanne, Côtes-du-Rhône '07

Merlot

- Jeanne Marie, 9
California '07

Malbec

- Casa Marguery, 12
Argentina '08

Shiraz

- Troll Creek 14
Barossa '03

Cabernet Sauvignon

- Jeanne Marie 9
California '08

David Gordon, Wine Director

On the Side

- Applewood Smoked Bacon 5
- Whipped Potatoes 5
- Sautéed Spinach w/Garlic 7
- Country Breakfast Sausage 5
- Hand Cut Fries 5

Please inform your server of any food allergies
*These dishes contain nuts or nut oil.

Executive Chef: Stephen Lewandowski
An 18% gratuity will be added to parties of 5 people or more