



EASTER BRUNCH

April 20, 2025

reservations available via [resy.com](https://www.resy.com)
from 11am to 2:30pm

three courses, \$55 per guest

course one

choice of

SPRING SALAD

baby lettuces, pickled carrots, marinated artichokes, roasted peppers, herb vinaigrette

FRENCH ONION SOUP GRATINEE

gruyere, sourdough focaccia

GULF SHRIMP TOAST

poached shrimp, lemon aioli, pickled shallot, watercress, brioche

SHAVED BENTON'S HAM

cornbread pudding, pickled okra salad, garlic-herb crème fraiche

FRESH BAKED CROISSANT

lavender roasted strawberries, whipped mascarpone

course two

choice of

SUNBURST FARM TROUT

confit potatoes, sugar snap peas, marcona almond vinaigrette

DUROC PORK HAM CHOP

white bean-ham hock stew, haricot vert, pea shoots, honey-dijon vinaigrette

BRAISED OYSTER MUSHROOMS

goat cheese grits, wilted greens, six-minute egg, peppadew vinaigrette

GRILLED LAMB LEG

spring onion-feta scalloped potatoes, meyer lemon marmalade glazed carrots, green goddess vinaigrette

GARLIC-HERB CRUSTED STRIPLOIN ROAST

pancetta arancini, sweet peas, pearl onions, cherry tomatoes, sunny egg, sauce choron

course three

choice of

CARROT CAKE

caramelized white chocolate cremeux, candied carrot

CHOCOLATE MOUSSE CAKE

orange anglaise, candied citrus

KEY LIME TARTLET

toasted meringue, raspberry coulis