Easter Brunch Menu

Three Courses

Small Plates

Potato-Leek Soup
Pickled Leek Butter, Rosemary Oil, Crusty Bread, Pecorino Cheese

Garden Strawberry and Chevre Salad
Toasted Pistachios, Green Strawberries, Garden Arugula, Rhubarb Vinaigrette

Crab and Zucchini Salad
Fuji Apple, Yellow Squash, Kafir Lime Leaf, Fennel, Avocado

Asparagus and Farm Egg
Butter Poached, Ravigote, Parmesan Cheese, Almond

Entrees

French Omelette
Shiitake, Oyster and Cremini Mushrooms, Brie Cheese, Garden Arugula

Pan Fried Atlantic Halibut
Rice "Pilaf", Peas and Carrots, Mascarpone, Fermented Quinoa, Nasturtium Butter,
Orange-Blossom Consomme

French Cut Chicken Breast and Thigh
Fermented Mushrooms, Oatmeal, Raisins, Tokyo Turnips, Aligot Potatoes, Foie Gras Gravy

Braised Lamb Shanks
Oat Crepe, Dandelion, Green Peppercorn Biscotti, Creamed Farro, Cherries, Fava Beans

Dessert Buffet

Crème Brûlée
Fruit Tarts
Lemon Bars
Assorted Cookies and Brownies
Flourless Chocolate Cake