



First Course

Truffle Egg Custard, Caviar, Egg Yolk Jam,
Shaved Black Truffle

Or

Heirloom Tomato Salad, Brioche Croutons,
Whipped Burrata, Balsamic Pearls,
Pea Tendrils, Macerated Shallots, Whey and
White Balsamic Vinaigrette

Or

Shrimp Cocktail, Fresh Horseradish,
Meyer Lemon, Cocktail Sauce

Second Course

Pain Perdue, Kumquat Jam,
Whipped Cream Cheese, Almond Crunch

Or

King Crab Benedict, Brioche, Sauce Choron,
Meyer Lemon, Poached Egg

Or

Lox Tartine, Everything Spice, Capers,
Roasted Tomatoes, Grated Egg,
Pickled Shallot, Roe

Third Course

Nduja Ranchero, Soft Poached Duck Egg,
Calabrian Salsa Negra, Ceviche Shallots,
Masa, Radish

Or

Steak and Potatoes, Prime Hanger Steak,
Fried Potato Rosti, Crab Oscar

Or

Shakshuka, Soft Eggs, Charred Spring Onion,
Toasted Sourdough

Or

Juniper Rubbed Lamb, English Peas,
Artichoke Barigoule, Mint Pistou, Crispy Potato

Fourth Course

Profiteroles, Vanilla Ice Cream,
Chocolate Sauce, Caramel

Or

Carrot Cake Mousse Pilule, Carrot Chiffon,
Mascarpone Cheese, Pistachio Cloud



Easter Brunch

\$155 Per Person - \$49 Children Under 12

Choose one of each course

Executive Chef Peter Cox



18% service charge for party of 6 or more will be added for your convenience