



Easter Brunch
April 1, 2018

FIRST COURSE

Baby Spinach Salad

Creamed Goat Cheese, Onion Confit, Roasted Walnuts, Garlic Vinaigrette

Braised Rabbit Ravioli

Stuffed with Braised Rabbit, Cream Cheese, White Onions and Tossed with Ancho Chili Demi Glaze

Shrimp, Bacon, and Corn Chowder

Charred Green Onion

Garlic Seared Calamari

Oyster Mushroom, Shaved Onion, Cilantro, Soy Reduction

Baked Jumbo Lump Crab Cake

Bourbon and Vanilla Reduction and Citrus Beurre Blanc, Whole Grain Mustard Aioli

Duck Trio

Sliced Seared Duck Breast, Foie Gras, and Fresh Duck Spring Rolls with Cranberry Aioli

ENTRÉE

Pan Seared Alaskan Halibut

Celery Root and Carrot Puree, Tempura Asparagus, Roasted Hedgehog Mushrooms Watermelon Radish and Yellow Beet Vinaigrette

Filet Mignon a la Plancha

Tubetti Pasta Sautéed with Shrimp, Beef Sausage, and Creamy Demi Cheese Sauce
Sautéed Baby Carrots, Morell Mushrooms and Port Peppercorn Sauce

Smoked Salmon Benedict

Poached Eggs, English Muffin, Smoked Salmon, and Lobster Hollandaise Sauce
Served with Elk Sausage and Fingerling Potato Hash

Oven Roasted Australian Rack of Lamb

Mixed Mushroom and Bacon Basmati Rice, White Asparagus, and Fresh Porcini Sauce

Pan Seared Red Snapper

Shrimp, Charred Ramps and Pomodoro Risotto, Roasted Fiddlehead Fern, Sautéed Broccolini and Lobster Cognac Sauce

DESSERT

Fresh Blueberry Tart

Raspberry Mousse and Mango Coulis

Lemon Meringue Cheesecake

Raspberry Coulis

Hot Mini Doughnuts

Cooked to Order with Cinnamon and Sugar

24 "Carrot" Gold Cake

Cream Cheese Frosting and a Chocolate Biscuit

Chocolate Fondant

Vanilla Bean Ice Cream and Crème Anglaise

