



# *easter brunch*

\$75 per person, all items on display

## *Amuse Bouche*

Miso Deviled Egg

## *Starters*

Whipped Feta and Roasted Grape Crostini  
Caramelized Onion, Oyster Mushroom, Goat Cheese Tartine  
Cabot Clothbound Cheddar Gougères, Truffle Aioli  
Garden Salad, fresh greens  
Casear Salad, sourdough croutons

## *Mains*

Carving Station, Lamb & Ham  
Sautéed Chicken Breast  
Vermouth Poached Halibut, Herb Vinaigrette

## *Sides*

Charred Broccolini  
Scalloped Potatoes  
Baked Carrots  
Truffle Mac & Cheese

## *Dessert*

Panna Cotta, Greek Yogurt Base  
Strawberry, Lavender Gelée  
Chocolate Creme Brûlée