



EASTER BRUNCH

APRIL 4TH 2010

SPRING SALAD

BABY LETTUCES, WITH ENGLISH PEAS, RADISHES, SHALLOT VINAIGRETTE

SALMON GRAVLOX

RED ONIONS, CAPERS, EGG YOLK AND SESAME BAGEL

WILD NETTLE SOUP

WITH RICOTTA GRILLED CHEESE SANDWICH

FRESH FRUIT PLATE & PASTRIES

AN ASSORTMENT OF BERRIES, APPLE TURNOVERS

CHORIZO BAKED EGGS

CARAMELIZED ONIONS, SAVOY SPINACH, PERCORINO CHEESE AND SKILLET POTATOES

ASPARAGUS BENEDICT

TWO POACHED EGGS, ENGLISH MUFFIN, BERNAISE SAUCE AND SKILLET POTATOES

ARCTIC CHAR

PANCETTA, WHITE BEANS, ESCAROLE WITH A KOHLRABI AND ORANGE SALAD

FLAT IRON STEAK & FRIED EGG

BABY LETTUCES, FINE HERBS, YUKON POTATO GRATIN

KEY LIME CHEESECAKE

GRAHAM CRUST, CANDIED LIME ZEST AND CARAMEL TUILE

BUTTERSCOTCH PUDDING

CHANTILLY AND COOKIES

CHOCOLATE BREAD PUDDING

CANDIED COCOA NIBS, CHOCOLATE ESPRESSO ICE CREAM WITH CHOCOLATE SAUCE

\$ 38.00 FOR ADULTS / 19.00 FOR CHILDREN