

EASTER BRUNCH

APPETIZER

LAKE MEADOW FARMS MATZO BRIE / *Caramelized Onions / Truffle / Brassica Greens Salad / 14*

ROASTED TOMATILLO CHILAQUILES / *Poblano Peppers / Sunny Side Up Egg / 13*

MAIN

LAMB BURGER / *Grilled Haloumi / Arugula / Compressed Tomato / Raita Sauce / 47*

FENNEL PORK SAUSAGE EGG WHITE FRITTATA / *Broccooini / Harpke Family Farms Chive Blossoms / Crème Fraiche / 17*

“SMOKED FISH & BAGEL” / *Smoked Mackerel / Smoked Trout / Herring / Smoked Salmon / Tomatoes / Capers / 12*

DESSERT

RHUBARB CUSTARD PIE / *Oats / Honey-Almond Gelato / 13*

TOASTED PECAN STICKY BUN / *Caramel Glaze / Maldon Salt / 8*

CHIEF CULINARY PARTNER, LAURENT TOURONDEL
EXECUTIVE CHEF, DANIEL GANEM
CHEF DE CUISINE, JOSE CASTILLO

A 20% service charge will be added to all checks

