

For the Table

Monkey Bread

Malted caramel, toasted pecans, whipped cream cheese frosting

Rosè Bubbles Complimentary glass

of Campo Viejo rosè

To Start Choice of one

House Smoked Salmon

Marinated tomatoes, pickled onion, crisp capers, lemon-chive cream cheese, toasted bagel, fresh fruit

Crow's Cheese Curds & **Caramelized Onion Tart**

Puff pastry, roasted tomato, basil, shaved fennel-orange salad, balsamic

Spring Harvest Salad

Baby kale & arugula, roasted squash & yams, cranberry, pistachio, crispy garbanzo meyer lemon-honey vinaigrette

Avocado Toast

Grilled noble bread, heirloom cherry tomato, Crow's pepper feta cheese, marcona almond, arugula-radish salad, meyer lemon oil

Hermosa Salad

Organic greens, tart apple, blueberry, toasted hazelnuts, Crow's chèvre, pomegranate arils, pomegranate vinaigrette

Warm House Bacon Salad

Iceberg, pickled onion, smoked Noble croutons, dates, maple dressing

To Pollow Choice of one

Baja Stone Crab Benedict*

LGO griddled muffin, poached eggs, O'Lon's potatoes, lemon hollandaise

Lobster & Spinach Omelet

Roasted mushrooms, avocado, crispy potatoes, caviar hollandaise

Fried Chicken

Chive-cheddar mashed potatoes, glazed carrots, ancho gravy

Roasted Chilean Sea Bass*

Sugar snap peas, mushrooms & cipollini onion, citrus dressing

Pecan Wood-Grilled Beef Tenderloin*

Duck fat potatoes, bacon creamed spinach, red wine demi

Braised Lamb Shank

Potato gnocchi, English peas, roasted cipollini & carrots, pistachio-mint gremolata

To Finish Choice of one

Carrot Cake

Cream cheese frosting, lemon-ginger syrup, pineapple sorbet

Ricotta & Strawberry Tart

Chocolate-cinnamon sauce, orange & cream gelato

Chocolate-Olive Oil Cake

Chestnut mousse, marcona almond streusel, bourbonvanilla anglaise