



# HAPPY *Easter*

Sunday, April 4th | \$36



## FROM THE BAR

GLASS \$3 | CARAFE \$12

**CRÚ MIMOSA**  
*ruffino prosecco*  
*grovestand orange juice*

**BLOOD PEACH BELLINI**  
*moscato d'asti*  
*blood peach purée + lemon*

**BELLINI CIPRIANI**  
*ruffino prosecco*  
*white peach purée*

**DOMAINE CHANDON BRUT ROSÉ**  
*\$14 glass | \$55 bottle*

**MOËT & CHANDON BRUT IMPÉRIAL**  
*\$22 glass | \$85 bottle*

## STARTERS

- ASPARAGUS & LEEK SOUP** crème fraîche, asparagus tips, pomegranate & parmesan crostini
- MAINE LOBSTER ASPARAGUS & SAFFRON RISOTTO** poached egg, heirloom tomatoes & tarragon
- HEIRLOOM TOMATO & BURRATA SALAD** arugula, sea salt, lemon & evoo
- GOAT CHEESE BEIGNET** strawberry compote, vanilla whipped cream, chocolate sauce

## ENTRÉES

- PORTOBELLA & ASPARAGUS OMELETTE**  
robiola cheese & rosemary potatoes
- CRU CRAB CAKE BENEDICT**  
baby spinach, poached eggs, herb hollandaise & rosemary potatoes
- STEAK & EGGS**  
petit filet, soft scrambled eggs, rosemary potatoes
- ROSEMARY ROASTED DOUBLE LAMB CHOPS**  
black truffle gratin potatoes, green beans & red wine sauce
- PAN SEARED SCOTTISH SALMON**  
fingerling potatoes, fresh fennel, asparagus & lemon thyme sauce

## DESSERTS

- NY STYLE CHEESECAKE**  
minted peaches & blueberry sauce
- TIRAMISU**  
lady fingers, kahlua cream, leghorn sauce & chocolate shavings
- CRÈME BRÛLÉE**  
vanilla bean custard & raspberries



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Sunday, April 4th

3 Course Pack for Two \$70

## FROM THE BAR

MIMOSA KIT \$25

ruffino prosecco + simply orange  
(makes 8 mimosas)

## TASTE & SHARE

ASPARAGUS & LEEK SOUP

crème fraîche, asparagus tips, pomegranate  
& parmesan crostini

HEIRLOOM TOMATO & BURRATA SALAD

arugula, sea salt, lemon & evoo

## ENTRÉES

STEAK & EGGS

petit filet, soft scrambled eggs, rosemary potatoes

PAN SEARED SCOTTISH SALMON

fingerling potatoes, fresh fennel, asparagus  
& lemon thyme sauce

## DESSERTS

NY STYLE CHEESECAKE

minted peaches & blueberry sauce

TIRAMISU

lady fingers, kahlua cream, leghorn sauce  
& chocolate shavings



**HAPPY** *Easter*

Sunday, April 4th

**PAN SEARED SCOTTISH SALMON**

fingerling potatoes, fresh fennel, asparagus  
& lemon thyme sauce

\$24

**ROSEMARY ROASTED DOUBLE LAMB CHOPS**

black truffle gratin potatoes, green beans & red wine sauce

\$28