

EASTER BRUNCH



 $^{\$}59$ per adult / $^{\$}24$ for children 12 & under

NON-ALCOHOLIC BEVERAGE INCLUDED | NOT INCLUSIVE OF TAX OR GRATUITY

family style

FRESH BAKED PASTRIES

from Doro Marketplace

SEASONAL FRUIT & BERRIES

WHIPPED LEMON RICOTTA

family style

"TARTE FLAMBEE"

camembert, grilled asparagus, pickled red onions

SMOKED SALMON RILLETTE

horseradish, trout roe, everything seed cracker

CHICORY SALAD

capers, bacon lardons, lemon caper vinaigrette, fried egg

one per guest



QUICHE LORRAINE

double butter crust, gruyere, caramelized onions, bacon lardons

CRÈME BRULEE FRENCH TOAST

brioche, grand marnier, crème anglaise, bruleed orange

BISCUITS & GRAVY

cheddar chive biscuit, fried egg, toulouse sausage gravy

CROQUE MONSIEUR

pugliese, smoked ham, swiss, mornay

DUCK CONFIT

butternut squash puree, roasted mushrooms, wilted chicory, apple gastrique

TROUT MEUNIERE

lemon orzo, buerre noisette, capers, toasted almonds

STEAK FRITES (+\$5)

hanger steak, bearnaise, petit salad (ny strip +\$10 – filet +\$15)

DESSERT

family style



"ROBINS EGG"

caramelized milk, chocolate whipped ganache

"PEANUT BUTTER CUP"

roasted peanut gateau, feuilletine, chocolate cremeux

"PEEPS"

coconut raspberry mallomar, passion fruit marshmallow