

# EASTER BRUNCH MENU

**\$35 per person 11AM – 3P.M**

*Required deposit for tables of 6 or more*

## **First Course**

Choose one:

- **Homemade Carrot Fennel Soup**  
Herb croutons, basil oil
- **Signature Seasonal Salad**  
Power greens, fresh strawberries, pecans, goat cheese, citrus vinaigrette
- **Bacon Deviled Eggs**  
Creamy deviled eggs with crispy bacon and a hint of mustard and paprika

## **Main Course**

Choose one:

- **Vegetarian Mediterranean Shakshuka**  
Homemade tomato sauce, poached eggs (3), feta cheese, freshly baked bread, scallions, peppers, onions, garlic, chili flakes
- **Crispy Chicken Sandwich**  
Crispy chicken, Asian slaw, grilled bun, herb aioli, served with a side of french fries
- **Shrimp Scampi**  
Garlic, butter, lemon, white wine, parmesan cheese, micro herbs
- **Pork Milanese**  
Crispy pork cutlet, fresh summer salad with sundried tomato and lemon vinaigrette

## **Dessert Course**

Choose one:

- **Homemade Carrot Cake**  
Moist carrot cake with cream cheese frosting, yuzu-peach coulis
- **Velvety Berries Crème Caramel**  
Silky custard topped with fresh berries and a delicate caramel sauce
- **Ice Cream or Sorbet**  
Your choice of ice cream or refreshing sorbet

