

# *Five Course Easter Brunch*

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## *First Course*

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### **Classic Beignets**

rose petal jam, maple butter

## *Second Course*

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### **Green Market Salad**

champagne vinaigrette

or

### **Spring Onion Consommé**

pickled ramps, tarragon

## *Third Course*

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### **Hand Pulled Pasta**

smoked morels carbonara, poached egg,  
truffled pecorino

## *Fourth Course*

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### **Painted Hills Grass Fed Hanger Steak**

watermelon radishes, fava beans, béarnaise

or

### **Seared Atlantic Halibut**

braised lettuce, asparagus, white bordelaise

## *Fifth Course*

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### **Deconstructed Carrot Cake**

dolce crèmeux, cream cheese icing,  
cream cheese sorbet, crystalized pineapple