

easter sunday

cocktails

Velvet Carrot	.. 18
fat washed del bac, carrot syrup, black walnut bitters	
Wildflower Rancher	.. 18
ocho blanco, st germain, lime, soda	
Final Chirp	.. 18
hendrick's oasium, yellow chartreuse luxardo apricot, blood orange, honey	
Cotton-Tail Cosmo	.. 19
ketel one, giffard rhubarb, strawberry rhubarb, lemon	

featured bottles

SPARKLING

Billecart Salmon — Champagne, France	.. 100
Veuve Cliquot — Champagne, France	.. 145

WHITE

Clos du Val, <i>Sauvignon Blanc</i> — CA, USA	.. 70
Francois Maillard, <i>Chardonnay</i> — Chablis, France	.. 75

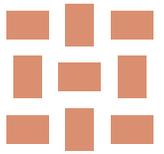
RED

Resonance "Willamette Valley" <i>Pinot Noir</i> — OR, USA	.. 75
Silver Oak, "Anderson Valley" <i>Cabernet</i> — CA, USA	.. 165

Executive Chef SammyD.
Executive Pastry Chef Berenice Morales

GF gluten free | V vegetarian

12 - 3 p.m. | \$80++ per person



beginnings

choice of one

- Whipped Eggplant** grilled country bread
- Classic Greek Salad** tomato, cucumber, feta, olives V
- Cantaloupe & Serrano Ham** evoo GF

mains

choice of one

- Turkish Eggs** GF
- poached eggs, yogurt, spicy red pepper butter
- French Toast** V
- thick cut braided brioche, strawberries, lemon curd
- Spring Chicken "Parmesan"** GF
- pan roasted chicken breast, heirloom tomatoes burrata cheese, broccolini, basil, tomato butter
- Grilled Salmon** GF
- quinoa, corn, kale salad tahini preserved lemon vinaigrette
- Montauk Lobster Roll**
- chilled maine lobster salad, brioche, fritte street fries
- Steak Frites Au Poivre** +10 GF
- A-4 skirt steak, fritte street fries, pepper brandy cream sauce
- Porchetta** +10 GF
- crispy slow roasted pork, pickled apples, fennel salad, lavender honey

belgian waffle dessert bar

create your own waffle masterpiece!

*These items are served raw or undercooked. Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 20% will be added to parties of 6 or more. Please note our restaurant is a cash-free environment.

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12 - 3 p.m. | \$40 per child 12 and under

beginnings

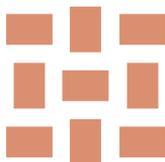
fruit salad v

mains

mac and cheese

belgian waffle dessert bar

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