



**EASTER BRUNCH**

**APRIL 4<sup>TH</sup> 2010**

**SPRING SALAD**

BABY LETTUCES, WITH ENGLISH PEAS, RADISHES, SHALLOT VINAIGRETTE

**SALMON GRAVLOX**

RED ONIONS, CAPERS, EGG YOLK AND SESAME BAGEL

**WILD NETTLE SOUP**

WITH RICOTTA GRILLED CHEESE SANDWICH

**FRESH FRUIT PLATE & PASTRIES**

AN ASSORTMENT OF BERRIES, APPLE TURNOVERS

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**CHORIZO BAKED EGGS**

CARAMELIZED ONIONS, SAVOY SPINACH, PERCORINO CHEESE AND SKILLET POTATOES

**ASPARAGUS BENEDICT**

TWO POACHED EGGS, ENGLISH MUFFIN, BERNAISE SAUCE AND SKILLET POTATOES

**ARCTIC CHAR**

PANCETTA, WHITE BEANS, ESCAROLE WITH A KOHLRABI AND ORANGE SALAD

**FLAT IRON STEAK & FRIED EGG**

BABY LETTUCES, FINE HERBS, YUKON POTATO GRATIN

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**KEY LIME CHEESECAKE**

GRAHAM CRUST, CANDIED LIME ZEST AND CARAMEL TUILE

**BUTTERSCOTCH PUDDING**

CHANTILLY AND COOKIES

**CHOCOLATE BREAD PUDDING**

CANDIED COCOA NIBS, CHOCOLATE ESPRESSO ICE CREAM WITH CHOCOLATE SAUCE

\$ 38.00 FOR ADULTS / 19.00 FOR CHILDREN