

Easter Champagne Brunch

Sunday, April 12th 2009 ~11:00 AM to 3:00 PM

Appetizers

(Choice of One)

Wild Mushroom Soup – *With Truffle Oil, and Crème Fraiche*

Traditional Quiche Lorraine – *With Mixed Greens*

House Smoked King Salmon – *With Frisée Salad and Mustard-Dill Sauce*

Maine Lobster Raviolis – *With Basil-Tomato Bisque and Sautéed Sweet Corn*

Heirloom Tomato Salad – *With Buffalo Mozzarella, Aged Balsamic Vinegar, and Crispy Eggplant*

Seared Crab Cake – *Over Sourdough Toast, with Mixed Greens, and Remoulade Sauce*

Green Asparagus Salad – *With Strawberries, Prosciutto, and Balsamic Glaze*

Belgian Endive & Baby Spinach – *With Bleu Cheese, Spiced Pecans, and Raspberry Vinaigrette*



Entrée

(Choice of One)

Traditional Eggs Benedict – *With Hollandaise Sauce*

Sautéed Filet of Dover Sole – *With Spinach, Basmati Rice, and Lemon-Caper Beurre Blanc*

Roasted Cashew-Crusted Fish of the Day – *With Shallot Mashed Potatoes, Broccoli, & Coulis*

Honey Herb-Crusted Free Range Chicken – *With Shoestring Potatoes, and Baby Frisée Salad*

Pan Roasted Pork Tenderloin – *With Wild Mushroom Risotto, and Port Wine Sauce*

Oven Roasted Beef Tenderloin – *With Au Gratin Potatoes, Asparagus, and Béarnaise Sauce*

Grilled Double Lamb Chop – *With Mint Jus, Fingerling Potatoes, and Mediterranean Vegetables*

Beef Short Rib Ravioli – *With Gorgonzola Cream Sauce, Candied Walnuts, and Parsnip Chips*

Dessert

(Choice of One)

Fresh Baked Warm Apple Strudel – *Served with Caramel Ice Cream*

Warm Chocolate Lava Cake – *Served with Pistachio Ice Cream*

Trio Crème Brûlée – *Lavender, Vanilla, and Chocolate, Garnished with Fresh Berries*

Assorted Sorbets – *Served with Cookies*

Hazelnut Cappuccino Cheesecake – *Served with Strawberry Coulis*

\$45 per Person (Plus Tax and Gratuity)

Reservations ~ (760) 564-5353