



Lavender Bistro Champagne Easter Brunch

Appetizers

(Choice of one)

Shrimp Salad / Mango, Papaya & Avocado over mixed Greens with Mango Vinaigrette

House Smoked Salmon / Tomato, Onions, Cream Cheese and toasted mini Bagels

Maine Lobster Raviolis / Cognac Lobster Sauce

Crispy Tomato Tart / Prosciutto, Gorgonzola Cheese and Basil

Pan Seared Crab Cake / Celery Root Remoulade, whole grain Mustard Beurre Blanc and Roasted Garlic Aioli

Caesar Salad / White Spanish Anchovies, Croutons and shaved Grana Padano Cheese

Vichyssoise / Creamy Potato and Leek Soup, served chilled

Entrée

(Choice of one)

Belgian Waffles / Fresh Berries, Whipped Cream, Maple Syrup and side of Bacon

Lavender Eggs Benedict / Sliced Pork Sirloin, Hollandaise Sauce, and toasted English Muffin

Mary's Half-Roasted Chicken / Petite Salad, Tomato Provençal and Au Jus

Yellow Madras Shrimp Curry / Jasmine blend Rice, Cucumber Raita, Kumquat and Pineapple Chutney, Pappadam Flatbread and Roasted Cashews

Grilled Flat Iron Steak / Gorgonzola Pudding, Haricot Vert and Cabernet Sauce

Pistachio-Crusted Rack of Lamb / Roasted Cauliflower Puree, fresh organic Mission Figs, Haricot Verts and Fig Reduction

Braised Short Ribs / Mashed Potatoes, Onions, Mushrooms, Horseradish Cream and Cabernet Sauce

Spring Butternut Squash Ravioli / Candied Walnuts, Sage Butter and Manchego Cheese

Pan-Seared Steelhead Salmon / Mashed Potatoes, Steamed Broccoli and Lemon-Caper Beurre Blanc

Dessert

(Choice of one)

Fresh-Baked Peach Cobbler / Cinnamon Butter Streusel topping and Vanilla Ice Cream

Warm Chocolate Cake / Served with Vanilla Ice Cream

Vanilla Crème Brûlée / Garnished with fresh Seasonal Berries

Assorted Sorbets / Served in an Almond Basket with fresh Berries

Floating Island / Crème Anglaise with Caramel Almond crust

Lemon Tarte / Lemon filling in a delicate crust, topped with Meringue

\$70.00 per person (plus tax and gratuity)

No substitutions or plate splitting please / * No corkage Sunday does not apply