



EASTER SUNDAY BRUNCH

APRIL 12, 2009

choice of:

1st COURSE

AMERICAN RAISED 'KOBÉ' BEEF TARTARE prepared TABLESIDE
traditional garniture, quail egg, gaufrette potatoes

SEASON'S BEST MELONS
prosciutto, spanish manchego, baby arugula

SCOTTISH SMOKED SALMON 'FLATBREAD'
fromage blanc, watercress, golden beets

HOUSE MADE GOAT CHEESE RAVIOLIS
english peas, forest mushrooms, sweet corn broth

2nd COURSE

DUNGENESS CRAB & CHAMPAGNE 'BISQUE'

BABY SPINACH SALAD
mine shaft blue cheese, candied walnuts, bosc pears

ENTRÉES

'STEAK & EGGS'
poached farm eggs, 'petite' filet, baby spinach, white truffle hollandaise

'CRÊPES DE LA MER'
jumbo shrimp, sun-dried tomatoes, 'castroville' artichokes

'WHITE CHOCOLATE' FRENCH TOAST
strawberries, rhubarb, vanilla bean 'chantilly', vermont maple syrup

'JIDORI' CHICKEN
'spring' baby vegetables, tuscan kale, natural chicken jus

FINALES

CHERRIES 'JUBILEE' flambé TABLESIDE
orange 'poundcake', 'kirsch' whipping cream

'FLOURLESS' BELGIAN CHOCOLATE CAKE
milk chocolate crème anglaise, double chocolate 'chunk' ice cream

VANILLA BEAN CRÈME BRÛLÉE
fresh raspberries

'HEIRLOOM' APPLE CRISP
'kentucky bourbon' ice cream, pistachios, macadamia nuts, calvados

\$49 per person
\$15 for Children under 12

FOR CHILDREN

'ENDLESS' CHOCOLATE FOUNTAIN
california strawberries, marshmallows, biscotti,