



EASTER BRUNCH

Sunday April 16th 2017

FIRST COURSE

(SELECT ONE)

WHITE ASPARAGUS SOUP

Snipped Chives and Garlic Focaccia Croutons

CHOPPED SALAD

Mini Peppers, Artichoke Hearts, Cucumber, Feta Cheese, Garbanzo Beans
Chopped Garden Lettuces, White Balsamic Vinaigrette

HEART OF ROMAINE SALAD

Heirloom Baby Tomato, Parmesan Dressing, Focaccia Croutons

ROASTED RUBY BEETS

California Goat Cheese, Local Strawberries, Balsamic Reduction, Toasted Pistachios

TARTARE OF AHI TUNA

Chili, Soy, Ginger, Crushed Avocado, Cucumber, Crisp Wonton

HICKORY SMOKED SCOTTISH SALMON

Pumpnickel Toast, Dill, Red Onion, Crème Fraiche

BRESAOLA CARPACCIO

Thinly Sliced Air Dried Beef Strip-loin, Capers, Wild Arugula Salad, Shaved Reggiano Parmesan

TOMATO "BURRATA" MOZZARELLA

Vine Ripe Tomato, Di Stefano Burrata, Basil Pesto

MAIN COURSE

(SELECT ONE)

FRITTATA (BAKED ITALIAN STYLE OMELET)

Cave Aged Swiss Cheese, Crushed Avocado, Roasted Potato, Cherry Tomato

"BAYSIDE" BENEDICT

Canadian Bacon, Brioche Toast, Poached Hen Egg, Hollandaise, Asparagus

CRAB CAKE FLORENTINE

Wilted Spinach, Roasted Potatoes, Hollandaise

TIGER PRAWN RISOTTO

Sugar Snap Peas, Reggiano Parmesan

FREE RANGE CHICKEN BREAST

Soft Polenta, Wilted Spinach, Lemon Sauce

LINGUINI PASTA

Ragu of Colorado Spring Lamb, Exotic Spices

VEGETARIAN FUSILLI PASTA "PRIMAVERA"

Garden Vegetable Medley, Shallots, Parsley, Parmesan

GRILLED PRIME CULOTTE STEAK

Potato Trio, Seasons Vegetables, Green Peppercorn Sauce

SLOW ROASTED AMERICAN KUROBUTA PORK CHOP

Bacon Mashed Potatoes, Green Beans, Chipotle "C1" Sauce

BLACKENED PACIFIC SWORDFISH

Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens

WILD MUSHROOM CRUSTED SCOTTISH SALMON

Potato Puree, Asparagus, Riesling Sauce

OPEN FACE MAINE LOBSTER SALAD SANDWICH

Aioli, Avocado, Petit Greens

DESSERT

DARK CHOCOLATE CAKE

Chocolate Frosting, Chocolate Sauce, Oreo Crumbles

OR

STRAWBERRY ALMOND TART

Vanilla Bavarian Cream, Fresh Strawberries, California Almonds

\$48.75 per person

(Tax & Gratuity not included)

KIDS MENU

FIRST COURSE

Asparagus Soup or Heart of Romaine Salad

MAIN COURSE

Crispy Chicken with Mashed Potatoes and Spinach

or

"Curly" Pasta with Alfredo Sauce

or

Grilled Salmon with Mashed Potatoes and Asparagus

DESSERT

House Made Vanilla Ice Cream with Chocolate Sauce

\$21.75 per child

(12 and under)

MENU IS SUBJECT TO CHANGES