



Easter Brunch Menu - April 5, 2026

First Course:

Romaine Caesar Salad, Herbed Brioche Croutons, shaved Parmesan, Silano White Anchovy

or

Fire Roasted Tomato Bisque, Crème Fraîche, Parmesan Crisp Crumble

or

Cheese Plate of Eiffel Cream Brie, Thomasville Tomme and Dubliner,
Cherry Tomatoes, Mango Habanero Jam, Marcona Almonds, Dates, Olive Tapenade, Crostini, Deviled Egg

or

Beet Carpaccio, Walnuts, Goat Cheese, Spring Mix, Orange Champagne Vinaigrette

Main Course:

Palatschinken (Austrian Crêpe),

Strawberry Cream Cheese Filling, Toasted Almonds, Strawberry Compté, Whipped Cream,
with Organic Gluten Free Sausage, Poached Egg

or

Steak and Eggs, Seasonal Vegetables, Home Fries

or

Seafood Fettuccini,

Lobster, Crab and Shrimp, Toasted Panko Bread Crumbs, Creamy Lobster Sauce

or

Coronation Chicken Salad à la Queen Elizabeth,
Brioche Slider Buns, Mixed Salad, Pickled Onions, Home Fries

or

Pan Seared Antarctic Salmon, Polenta Cake, Sautéed Spinach, Dill Sauce

or

Grilled Pork Chop Home Fries, Mushroom Gravy

or

Mediterranean Frittata,

Mixed Salad, Cucumber, Stuffed Grape Leaves, Home Fries

Desserts:

Vanilla Panna Cotta, Pistachio, Fresh Strawberries, Whipped Cream

or

Espresso Crème Brûlée with Pecan Almond Biscotti

or

Chocolate Crèmeux, Toasted Hazelnuts, Strawberries, Whipped Cream

or

Viennese Apple Strudel, Homemade Cinnamon Ice Cream, Whipped Cream

\$60 per person / \$30 per child under 11 plus 20% gratuity & tax