

# EASTER BRUNCH

SUNDAY, April 20, 2025

11-2pm // 3-7pm *Ala Carte Dinner Menu*

## \$65 set menu

(no substitutions)

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### APPETIZER

*Choice of one:*

SMOKED SALMON - focaccia crostini, red onion, capers, herb cream cheese

LOBSTER BISQUE - parsley oil, butter poached lobster, sweet pepper conserva

EGGPLANT PARMIGIANA - eggplant, San Marzano tomato sauce, mozzarella, basil, parmigiano

BURRATA - cow's milk burrata, blood orange fig, roasted beets

CAESAR - romaine, crouton, classic caesar dressing

PEAR SALAD - field greens, moscato poached pear, toasted walnuts, goat cheese, moscato vinaigrette

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### ENTREE

*Choice of one:*

FRENCH TOAST – lemon mascarpone cream, mixed berry compote

LOBSTER RAVIOLI - housemade lobster filled pasta, lobster cream blush sauce

TORTELLINI - housemade spinach & ricotta filled pasta, buffalo milk & piennolo tomato

SALMON – pan roasted salmon, grilled asparagus, hollandaise

CRAB BENEDICT - poached eggs, house-made focaccia, hollandaise, herbed potato, spinach

N.Y. STRIP STEAK (\$8—*supplement charge*) - NY strip, herbed potato, sweet onion and tomato conserva

CHICKEN MILIANESE - pan-fried chicken breast, frisee, shaved fennel, grilled orange, shaved parmigiano, fig & sunchoke

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### DESSERT

*Choice of one:*

TIRAMISU - mascarpone, spongecake, coffee ice cream, espresso crema

TORTA DI RICOTTA - ricotta cake, poached berries, vanilla gelato

CIOCCOLATO - chocolate cake, toasted hazelnuts, chocolate ice cream, chocolate butter cream, meringue

PISTACHIO CHEESECAKE – toasted pistachio, candied lemon zest, fresh mint, whipped cream

BERRIES & CREAM – mixed berries and chantilly cream

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### SIDES - 8 each

Applewood Smoked Bacon / Herbed Potatoes / Roasted Cauliflower / Sautéed Spinach

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## KIDS MENU (Under 12)

### \$30 set menu

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#### ENTREE *(Choice of one)*

FRENCH TOAST - shaved chocolate, whipped cream

TWO EGGS - scrambled, bacon, potatoes, toast

CHICKEN CUTLET - roasted potatoes

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#### DESSERT

Ice cream

## Easter Brunch Beverages

### COCKTAILS

Mimosa - 15	Passionfruit Mimosa - 18
Peach Bellini - 17	Cold Brew Negroni - 18
Grey Goose Bloody Mary - 18	Cappuccino Martini - 18

### ITALIAN BUBBLES (glass/bottle)

*Prosecco "Cuvée Giuliana" Isotta Manzoni nv (Italy) - 13/65*  
*Brut Franciacorta, Antica Fratta nv (Italy) - 22/110*  
*Lambrusco Rosso dell'Emilia, Lini 910 nv (Italy) - 16/80*  
*Moscato d'Asti "Estate-frizzante" Marengo '21 (Italy) - 15/75*

### WINE (glass/bottle)

*Vermentino di Gallura "Serenata" S. Carta '22 (Italy) - 18/90*  
*Sauv Blanc "Loire Valley" Jacques Durand '22 (France) - 22/110*  
*Chardonnay "Anderson Valley~DuPratt" Copain'17 (CA) - 25/125*  
*Pinot Grigio delle Venezie, Cuvée Isa '23 (Italy) - 14/70*  
*Riesling "Eden Valley" Dandelion '22 (Australia) - 18/90*  
*Pinot Noir "California" Séance '22 (CA) - 15/75*  
*Barbera del Monferrato, Scarpetta '22 (Italy) - 17/85*  
*Sangiovese "Chianti Classico" Castello Bossi '20 (Italy) - 25/125*  
*Cabernet Sauvignon "Napa" Aviary Vineyards '20 (CA) - 16/80*  
*Merlot "Stellenbosch" Stelleya '20 (S.Africa) - 22/110*  
*Castelao/Aragonez/Touriga Nacional "Lisbon" Ramilo '20 (Portugal) - 13/65*  
*Zinfandel/Petite Sirah/Mourvedre, Phantom '20(CA) - 18/90*

*See our full wine list for additional selections and Wine Tasting Flights*

### SPARKLING WINE FLIGHT

#### FLIGHT #901 **Love Bubbles Sparkling World \$38**

#209 Brut Nature Branco Bairrada "Método Clássico"  
Sidonio de Sousa nv (Portugal) - 15/75  
#224 Cava Brut "Xarel-lo/ Macabeo/ Parellada Cune nv  
(Spain) - 15/75  
#208 Brut Franciacorta, Antica Fratta 2021 (IT) - 22/110  
#210 Brut Franciacorta Rosé "Cuvee Imperiale" Berlucchi nv  
(Italy) 25/125  
#74 Lambrusco Rosso dell'Emilia, Lini 910 nv (Italy) - 16/80

### ROSÉ WINE FLIGHT

#### FLIGHT #604 **"A Beautiful Bouquet of Rosés!" \$38**

#18 Bonarda Rosato "Collarosa" San Michele '21 (IT) - 13/65  
#60 Pinot Noir Rosé Element {AL} '22 (CA) - 14/70  
#12 Pinot/Gamay "Rosé des Collines" Héraud '23(France) - 16/80  
#44 Nerello Mascalese "Rosa dei Venti~Organic~Siciliane"  
Tenuta Gorgi Tondi '22 (Italy) 17/ 85  
#79 Montepulciano Rosato "Organic Grapes~Marche"  
Passione Natura - Paglieta '21 (Italy) 15 / 85 (L)

### COFFEE

*Espresso - 4.25 // Cappuccino - 5 // Coffee - 3 // Hot Tea - 3*

### JUICES

*Orange / Grapefruit / Pineapple / Cranberry - 3*  
*Soda - 4 / Iced Tea - 3*