

MAYBECK'S

Easter Brunch 2019

COCKTAILS

12

Bloody Mary with Horseradish Infused Vodka

Yuzu Aperitivo Yuzu Soda, Gin, Ruby Red Grapefruit, Aperol

Sangria White Wine, Market Fruit, Peach Brandy

STARTERS

12

Half a Dozen Oysters on the Half Shell with Mignonette

Mixed Baby Lettuces with Green Goddess Dressing & Shaved Mariquita Farm Radishes

Smoked Trout Bruschetta with Whipped Cream Cheese & Toasty Seeds

BRUNCH

18

Carrot Cake Pancakes with Whipped Cream & Candied Pecans

Huevos Rancheros Black Beans, Corn Tortillas, Cotija Cheese
Crisp Potatoes, Avocado & Two Sunny Side Up Eat well Farm Eggs

Lacinato Kale Bucatini with a Poached Organic Egg & Pine Nuts

Spring Leek Quiche with Wine Forest Mushrooms & a Salad with Vinaigrette

Louisiana Flounder Sandwich Beer Battered, Cole Slaw, Remoulade & Frites

Asparagus Benedict with Prosciutto & Whole Butter Hollandaise

Sweets

10

Strawberry Shortcake Warm Scones, Whipped Cream, Lemon Curd

Mint Chip Gelato with Oreos

'Good Humor' Strawberry Granita, Cheesecake Ganache, Crispy Cake Crumble

To offset costs of San Francisco ordinances, taxes and fees a 5% charge will be added to all food and beverage sales.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Gratuities are not included.