



EASTER VEGETARIAN BRUNCH

\$125 per person

AMUSE

Warm Mini Muffin Basket

Whipped Honey Butter

FIRST COURSE

(Choice of One)

Sweet Pea Soup

Black Truffle Oil

Greek Yogurt

Mixed Berries, Housemade Granola, Wild Flower Honey

Tavern Spring Salad

Baby Mixed Greens, Roasted Golden Beets, Breakfast Radish, Roasted Citrus Vinaigrette

Balsamic Roasted Fig Flatbread

Goat Cheese, Baby Arugula

SECOND COURSE

(Choice of One)

Grilled Butternut Squash Risotto

Creamy Rice, Wilted Arugula, Grape Tomatoes

Crushed Avocado Toast

Seven Grain Toast, Charred Red Pepper Vinaigrette, Baby Herbs

Tavern French Toast

Fresh Strawberry Compote, Chantilly Whipped Cream, Candied Almonds

Roasted Baby Vegetables

Yukon Gold Whipped Potatoes, Mint Pesto

Grilled Green & White Asparagus

Fresh Herb Sauce

DESSERT COURSE

(Choice of One)

Roasted Golden Pineapple

Lemon Sorbet

Bittersweet Chocolate Crème Brûlée

White Chocolate Almond Tuile

Meyer Lemon Easter Cake

Light Lemon Confetti Cake, Meyer Lemon Curd

BILL PEET
EXECUTIVE CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our fish dishes may contain small bones.