



EASTER BRUNCH

\$125 per person

AMUSE

Warm Breakfast Pastry Basket

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

Fruitwood Smoked Salmon
Grilled Herb Focaccia, Caper Cream Cheese, Dill

SECOND COURSE

(Choice of One)

Grilled Organic Chicken Breast
Roasted Vegetables, Charred Red Pepper Vinaigrette, Grape Tomatoes

Maine Lobster Eggs Benedict
Creamed Spinach, Tarragon Béarnaise Sauce

Tavern French Toast
Fresh Strawberry Compote, Chantilly Whipped Cream, Candied Almonds

Braised Spring Lamb & Roasted Baby Vegetables
Yukon Gold Whipped Potatoes, Mint Pesto

Organic Scottish Salmon
Green & White Asparagus, Fresh Herb Sauce

DESSERT COURSE

(Choice of One)

Coconut Crème Brûlée
Pineapple Compote

Bittersweet Chocolate Torte
White Chocolate Coffee Mousse, Caramelized Banana

Lemon Olive Oil Cake
Apricot Coulis, Macerated Blackberries

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.

18% service fee will be included on all checks. Thank you for joining us.