



## **EASTER BRUNCH**

\$125 per person

### **AMUSE**

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#### **Warm Mini Muffin Basket**

Whipped Honey Butter

### **FIRST COURSE**

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(Choice of One)

#### **Creamy Shrimp Bisque**

Rock Shrimp & Sweet Pea Salad

#### **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 Dill Cream Cheese

### **SECOND COURSE**

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(Choice of One)

#### **Grilled Organic Chicken Breast**

Haricots Verts, 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**

Parmesan Whipped Potatoes, Mint Pesto

#### **Organic Scottish Salmon**

Green & White Asparagus, Fresh Herb Sauce

### **DESSERT COURSE**

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(Choice of One)

#### **Warm Strawberry Rhubarb Crisp**

Yogurt Ice Cream

#### **Bittersweet Chocolate Crème Brûlée**

White Chocolate Almond Tuile

#### **Meyer Lemon Easter Cake**

Light Lemon Confetti Cake, Meyer Lemon Curd

BILL PEET

EXECUTIVE CHEF