



Easter Brunch

SUNDAY APRIL 16TH | 9AM - 3PM

First Course

choice of:

SPRING CITRUS CAPRESE SALAD

cara cara, blood orange, tangerine, pomegranate, burrata, basil, mint, pomegranate balsamic vinaigrette

ASPARAGUS VELOUTE

prosciutto, crème franche

RUSTIC COFFEE CAKE

granny smith apple, applewood smoked bacon, cinnamon, maple pecan

Second Course

choice of:

RUSTIC QUICHE

artisan ham, swiss, spring peas, leeks, heirloom cherry tomato, gluten free crust

STRAWBERRY AND BANANA STUFFED FRENCH TOAST

candied macadamia nuts, orange cream cheese glaze, whipped butter, maple syrup

BACON ARUGULA BISTRO SALAD

asparagus, cara cara orange, slivered almonds, poached egg, smoked bacon, focaccia croutons, blood orange mustard vinaigrette

STUFFED LAMB LOIN

apricot, pine nut, spinach, and goat cheese stuffed lamb loin, mint pesto Israeli cous cous, apricot glaze

CRAB CAKE BENEDICT

blue lump crab cake, fried green tomato, cajun hollandaise

Third Course

SIGNATURE RUSTIC ROOT DESSERT STATION

featuring a selection of homemade pastries, cakes, cookies, sweets, and candy



\$40 PER PERSON