

Easter and Mother's Day Brunch
April 16th and May 14th
10:30am-2pm

Starter

Sweet pea soup, mint cream
or
Beet salad, grilled bread, dill deviled egg, goat cheese foam
or
Smoked meat eggroll, dill gel, Dijonnaise
or
Cured salmon, bagel crumble, radishes, pickled carrots,
Vodka whipped cream salmon roe

Main Course

Beef tartare, ranch and tarragon dressing, croutons and french fries
or
Seven hours braised lamb shank, gremolata, potato puree
or
Grilled octopus, eggplant caponata, whipped feta
or
Grilled swordfish, lemongrass broth, shitake mushrooms,
cauliflower and almond risotto
or
Spaghettini, mango, grape, red onion, balsamic vinegar, basil

Dessert

Lemon crème brûlée
or
Chocolate parfait in a jar
or
Platter of homemade macaron

\$55 per person
Excluding tax and gratuity

No sharing please