

Happy Easter Brunch Menu

Amuse Bouche

Herbed deviled eggs
Whipped ricotta macaroon
Vegetable tartine

Starter

Chilled pea soup, crab, snow peas, mint oil
or
Blue cheese puff pastry giant ravioli, wine cream
or
Salmon carpaccio, crème fraiche, chive, focaccia croutons
or
Braised beef sundae, béarnaise, crispy shallots

Main Course

Confit fennel, mini zucchini, orange peel, creamy polenta, honey baby tomato
or
Grilled mahi mahi, pois à la Française, Malt vinegar beurre blanc
or
Rosemary breaded rack of lamb, roasted garlic jus, persillade puree
or
Beef filet, red wine sauce and potato croquette, asparagus
or
Parmigiano wheel flambé with Cognac, lobster or confit duck pasta for two
(+ 25\$/ person)

Dessert

Lemon crème brûlée, madeleine
or
Chocolate doughnuts and fix-ins
or
Raspberries iced nougat, XL French macaroon

\$65 per person, plus tax and gratuity