

# Happy Easter 2021

**\$75 PER PERSON**

NOT INCLUSIVE OF TAX AND GRATUITY

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## FIRST COURSE

PLEASE MAKE ONE SELECTION

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**ROMAINE HEART 'WEDGE'**

BACON CRUMBLE, EGG MIMOSA, CHERRY TOMATO, BUTTERMILK RANCH

**WILD MUSHROOM TARTINE**

COUNTRY BREAD, FROMAGE BLANC, BABY WILD ARUGULA

**GREENS, EGGS, & HAM**

BLOOMSDALE SPINACH, 7 MINUTE EGGS, BAYONNE HAM, CLASSIC HOLLANDAISE

**PAN SEARED SCALLOPS**

FAVA BEANS, SPRING PEAS, SUNGOLD TOMATO, SALSA VERDE, CROUTON

**HAND CUT 'SMOKED' STEAK TARTARE**

TRADITIONAL GARNISHES, QUAIL YOLK, DILL SPICED POTATO CHIPS

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## SECOND COURSE

PLEASE MAKE ONE SELECTION

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**BLACK ANGUS 8 oz. FILET AND EGGS**

SOFT SCRAMBLE, CRISPY BREAKFAST POTATO, GUAJILLO SAUCE

**FRIED HALF CHICKEN & WAFFLES**

BOURBON-SPIKED MAPLE SYRUP OR COUNTRY GRAVY

**18 oz. PRIME BONE-IN STRIPLOIN \$24 SUPPLEMENT**

SUNNY SIDE UP QUAIL EGG, ROASTED TOMATO, MUSHROOM, MINT CHIMICHURRI

**ROASTED MAITAKE & FORBIDDEN RICE**

PICKLED VEGETABLES, TOASTED NORI, SOFT COOKED EGG, GOCHUJANG

**DRY-AGED TRUFFLE STEAK BURGER**

CAMEMBERT, CARAMELIZED FRENCH ONION FONDUE, TRUFFLE AÏOLI

**SHORT RIB 'POP-TART' AL PASTORE**

SOUR CREAM, COTIJA CHEESE, BACON LARDON, CHARRED LIME

**FAROE ISLAND SALMON**

COCONUT MILK, FRESNO PEPPER, BEECHWOOD MUSHROOM, THAI BASIL

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## DESSERT COURSE

PLEASE MAKE ONE SELECTION

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**CRÉME CARAMEL**

MACERATED BERRIES, SPICED CRISPY BUÑUELOS

**PECAN DANDY CINAMMON ROLL**

HONEY BUTTER GLAZE, CANDIED PECANS, BROWN BUTTER-TOFFEE ICE CREAM

**PEACHES & CREAM**

CRÉME FRAÎCHE CRÉMEUX, BRIOCHE, PISTACHIO ICE CREAM

## DIANE'S BLOODY MARY

ENJOY THIS CLASSIC BRUNCH BEVERAGE WITH YOUR CHOICE OF VODKA, TEQUILA, MEZCAL OR GIN  
SELECT FROM A VARIETY OF INSPIRED GARNISHES. PLEASE SEE SERVER FOR MENU AND DETAILS.