



# HAPPY EASTER

## TO BEGIN A LA CARTE

PETITE (serves 1-2) 105  
4 Oysters, 4 Poached Shrimp  
Half Maine Lobster  
1/4 Pound Red King Crab

PACIFIC OYSTERS 28/53  
Half Dozen Or Dozen  
Add Caviar & Crème Fraîche 25/50

ICE-COLD  
OR  
HOT  
CHAR-BROILED  
Scampi Butter & Espelette

MINA RESERVE CAVIAR  
Kaluga Hybrid 155 / 1oz

GRANDE (serves 4-6) 175  
8 Oysters, 8 Poached Shrimp  
Whole Maine Lobster  
1/4 Pound Red King Crab

WHOLE MAINE LOBSTER 72  
WHITE SHRIMP 26  
RED KING CRAB 39

## BRUNCH PRIX FIXE

89 PER GUEST

### CHOICE OF STARTER

HAMACHI CRUDO  
Salmoriglio Black Olive Crumble

SMOKED SALMON TARTINE  
Whipped Boursin, Everything Spice  
Della Fattoria Bakery Sourdough

LOBSTER RISOTTO  
Maine Lobster, Arborio Rice  
**14 Supplement**

BUTTER LETTUCE  
Shaved Asparagus, Strawberry, Almonds  
Blueberry, Poppyseed Vinaigrette

SHAKSHUKA  
Spiced Tomato Sofrito, Farm Eggs  
Grilled Sourdough

SAVORY POPTART  
Braised Short Rib, Horseradish Cream  
Sauce Au Poivre

### CHOICE OF ENTREE

CLASSIC EGGS BENEDICT  
Model Bakery English Muffin  
Canadian Bacon, Hollandaise, Home Fries

HOUSEMADE QUICHE  
Bacon, Melted Leeks, Fontina  
Green Salad

CROQUE MADAME  
Brioche, Caggiano Ham, Gruyere  
Dijon, Mornay, Fried Egg, Green Salad

SPRING HASH  
Baby Potatoes, Asparagus, Kale, Onions  
Spring Peas, Fried Eggs

THE TAVERN BURGER  
Bacon Jam, Farmhouse Cheddar, Dijonaise, Duck Fat  
Fried Potatoes

FRENCH TOAST  
Strawberry Compote, Candied Pistachio  
Whipped Cream

CHEF MINAS LOBSTER POT PIE  
Brandied Lobster Cream, Petite Vegetables, Truffle  
**15 Supplement**

### A LA CARTE SIDES 13

HOBBS BACON

SEASONAL FRUIT BOWL

DUCK FAT FRIES

### DESSERT

SELF SERVICE PASTRY BUFFET  
Assorted Housemade Pastries

