



HAPPY EASTER

TO BEGIN A LA CARTE

PETITE (serves 1-2) 110
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) 185
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

68 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 POP-TART
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

ROASTED SALMON
Spring Peas, Fennel, Fava Beans, Mustard 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

