



BY MICHAEL MINA

EASTER BRUNCH '26

Prix-fixe \$75 per guest

WELCOME PASTRY BASKET Assortment Of Freshly Baked Pastries

OPTIONAL OFFERINGS

ICE COLD SHELLFISH À LA CARTE

PETITE TOWER 70

(Serves 1-2)

4 Oysters, 4 Poached Shrimp
Half Maine Lobster, Crab Salad

GRANDE TOWER 135

(Serves 4-6)

8 Oysters, 8 Poached Shrimp
Whole Maine Lobster, Crab Salad
1/4 Pound Red King Crab

PACIFIC OYSTERS

Half Dozen | 28 or Dozen | 56

Add Caviar & Crème Fraîche 25/50

SHRIMP COCKTAIL 21

Gin-Spiked Cocktail Sauce

THE CAVIAR CO. MINA RESERVE CAVIAR

Kaluga Hybrid Half Or Full Oz.

80 or 155

Traditional Garnish

Eggs Mimosa, Blini Cakes, Shallots
Chives, Whipped Crème Fraîche

FIRST COURSE

CHOICE OF

CRAB & ENDIVE SALAD

Caper Aioli, Garlic Bread Crumbs, Parmesan

AVOCADO TOAST

Hass Avocado, Watermelon Radish
Everything Spice, Soft Boiled Egg

BUTTER LETTUCE SALAD

Avocado, Watermelon Radish
Pickled Red Onion, Green Goddess

SMOKED SALMON DIP

Bagel Chips, Truote Roe, Cornichons, Capers

POTATO LEEK SOUP

Yukon Gold Potatoes, Scallion Oil, Crispy Shallots

SECOND COURSE

CHOICE OF

SPRING HASH

Baby Potatoes, Asparagus, Spring Onions
Red Peppers, Fried Eggs

ORA KING SALMON

Fondant Potatoes, English Peas, Fava Beans
Baby Carrots, Minted Pea Purée

1/2 POUND DRY AGED BURGER

Vidalia Onion, Aged Cheddar Cheese
Marinated Tomato, Herbed Duck Fat Fries

FRENCH TOAST

Berry Compote, Candied Pistachios, Whipped Cream

PORK SCHNITZEL

Mustard Cream, Frisée, Radish
Pickled Mustard Seed, Fried Egg

CLASSIC EGGS BENEDICT

Model Bakery English Muffin, Canadian Bacon
Hollandaise, Home Fries

MICHAEL MINA'S MAINE LOBSTER POT PIE*

Brandied Lobster Cream, Market Vegetables, Truffle

+15 Supplement

DESSERT

TRIO OF MINI DESSERTS

The Wit & Wisdom Candy Bar, Lemon Tart, Carrot Cake

"Happy Easter! From all of us, thank you for celebrating with us. We hope your day is filled with great food, joyful moments, and time well spent with family and friends. We're truly grateful for your continued support and look forward to welcoming you back again soon."

- Warm Regards, The Wit & Wisdom's Team

MENU CURATED BY: EXECUTIVE SOUS CHEF JAKE WESTERLUND