

Easter Brunch Menu

Sunday, April 1st, 2018

Campton Place French Toast

Fresh Berries and Pure Maple Syrup

OR

Charred Asparagus

Young Pea Clusters, Mint Relish and Fermented Chilies

OR

Butter Poached Maine Lobster

Coastal Curry Essence, Potatoes and Young Peas

OR

Smoked Salmon

Scrambled Eggs on Dill Scented Brioche



Chilled Strawberry-Tomato Soup

Basil Seeds and Almonds



Dungeness Crab Cake

Poached Eggs, Bloomsdale Spinach and Brown Butter Hollandaise

OR

Slow Cooked Halibut

Brussels Sprouts Relish, Pumpkin and Pine Nuts

OR

Seared Angus Beef Fillet

Sunchoke Puree, Black Truffle, Maitake and Ramps



BROKAW KIWI

Banana, Litchi and Macadamia

OR

MILK AND TEA

Caramelized Milk, Darjeeling Tea Crèmeux, and Citrus

EASTER BRUNCH MENU 98.00 - WINE PAIRING 65.00

Executive Chef Srijith Gopinathan