



Easter Brunch Menu

Sunday, April 16th, 2017

Campton Place French Toast

Fresh Berries and Pure Maple Syrup

OR

Spring Salad

Buratta Cheese, Snap Peas, Heirloom Beets and Verjus

OR

Butter Poached Maine Lobster

Coastal Curry Essence, Potatoes and Young Peas



Delta Asparagus Velouté

Wild Mushrooms, Puffed Quinoa and Pea Shoots



Dungeness Crab Cake

Poached Eggs, Bloomsdale Spinach and Chervil Emulsion

OR

Mt. Lassen Trout

Edamame, Grapefruit and Citrus Essence

OR

Seared Angus Beef Fillet

Celeriac, Black Truffle, Maitake and Dandelion



Heirloom Citrus

Mango, Lime and Mint

OR

Dark Chocolate

Ganache with Orange Ice and Candied Kumquat

EASTER BRUNCH MENU 98.00 - WINE PAIRING 65.00

**Sample Menu subject to changes*

***Prices exclude taxes and gratuity*

Executive Chef Sriyith Gopinathan

Master Sommelier Richard Dean



Mother's Day Brunch Menu

Sunday, May 14th, 2017

Campton Place French Toast

Fresh Berries and Pure Maple Syrup

OR

Tandoori Cauliflower Salad

Mandarin, Pickled Onions and Mint Relish

OR

Butter Poached Maine Lobster

Spiced Potatoes, Coastal Curry Sauce and Spring Peas



Delta Asparagus Velouté

Morel Mushrooms and Pea Shoots



Dungeness Crab

Poached Eggs, Bloomsdale Spinach and Brown Butter Hollandaise

OR

Mt Lassen Trout

Edamame, Pickled Carrots, Grapefruit and Citrus Butter

OR

Liberty Farm Duck Samosa

Tomato Butter with Pear and Cucumber Salad

OR

Seared Angus Beef Fillet

Truffled Potato Mousse, King Trumpets Confit, Grilled Scallions and Summer Truffle Jus



Citrus

Mango Ice, Lime Foam and Lemon Confit

OR

Chocolate

Passion Fruit, Lemongrass Froth and Praline Dust

MOTHER'S DAY BRUNCH MENU 98.00 - WINE PAIRING 65.00

*Sample Menu subject to changes

**Prices exclude taxes and gratuity

Executive Chef Srijith Gopinathan

Master Sommelier Richard Dean