



Easter Brunch

Sunday, April 1, 2018

First Courses

Asparagus, white bean soup, salmon and parsley

Lobster and butternut bisque soup, scallion

Mixed greens, oven roasted tomato petals, herb marinated goat cheese, Champagne vinaigrette

Caesar my way (vegetarian; anchovies available)

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Second Courses

Breakfast burrito: scrambled eggs, home-made refried black beans, cheddar, Pico de gallo and lettuce

Frittata: Asparagus, baby shrimp, roasted tomato and goat cheese
vegetables and roasted potatoes

“Very Berry Bread Pudding French Toast” - The Brothers Moon Favorite: whipped cream and fruit

Penne with local mushrooms, roasted tomato, asparagus, parmesan, herb and truffle accented cream sauce

Quiche: Tomato, basil pesto and mozzarella, crustini and mesclun salad

Braised beef, vegetables, gratin potatoes, red wine sauce

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Dessert

Classic crème brûlée, berries

Berries shortcake: buttermilk biscuit, berries, berry sauce and whipped cream

Chocolate mousse cup, cream, berries

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Coffee or Tea

\$39.00 per person (service and tax not included)
(18% service will be added for parties of 5 or more)

Beverages	
Acqua Panna—1 liter \$5	Coke, Sprite, Ginger Ale, etc. \$2.50
San Pellegrino—1 liter \$5	Fresh squeezed OJ \$4/glass
Fiji ½ liter \$3	Tomato juice \$3/glass
Espresso \$3, Double \$5.75	Cranberry juice \$3/glass
Cappucino \$3.75	Apple juice \$3/glass
	Passion Fruit Iced Tea \$2

Accepting Reservations for Mother’s Day ~ Sunday, May 13