

# Easter Brunch Menu

French Onion Soup with crouton soup and gruyere cheese .....	\$14
Beef Consommé with short rib ravioli, chives oil, and red sorrel .....	\$14
Local Farmer's Beet Tartare, flan of bucheron goat cheese brûlée, pistachios, candied orange zest, and special sauce .....	\$16
Salads d'Auvergne, local spring arugula, endive, pears, parsley, pecans, blue cheese, and mustard dressing .....	\$16
Frisee aux Lardons, shredded duck confit legs, bacon, poached egg, potato, balsamic vinaigrette .....	\$24
Egg White Omelet, breakfast potatoes, brunoise vegetables, feta cheese, and English muffin.....	\$20
Chesapeake Smoked Salmon Benedict with local spring asparagus, red pepper hollandaise on an English muffin .....	\$24
Green Spinach Omelet, with breakfast potatoes, creamy spinach, bacon, gruyere cheese, and English muffin.....	\$22
Rosemary Breakfast, with breakfast potatoes, pancake or waffle, fried eggs, caramelized onions, and sausage.....	\$23
Classic Brioche French Toast or Belgian Waffle.....	\$21
Served with mixed berries, toasted almonds, whipped cream, cherry compote, and snow sugar	
Chorizo Panini, homemade chorizo, malted spinach, gruyere cheese on a ciabatta bread, with fries.....	\$24
D'Artagnan Lamb Shank green pea puree, grilled asparagus, pea tendrils, rosemary and lamb sauce..	\$38
Herbs crusted Denver Venison Loin, tahini sweet potato puree, braised farmer Swiss chard, poached red wine pears, Xocopili sauce.....	\$38
Black Sea Bass farmer's spinach, shiitake mushrooms, crunch beets, and a balsamic cherry foam.....	\$36
Butter Poached Monkfish with cauliflower puree, braised Swiss chard with celery onions, apple pine nuts ,and champagne chorizo sauce.....	\$36

