

the
TERRACE

EASTER BRUNCH

SUNDAY, APRIL 17, 2021

FIRST COURSE:

(SERVED FAMILY STYLE)

FRESH BAKERY SELECTION: BANANA AND LEMON BREAD, COFFEE CAKE
QUICHE LORRAINE, FRISEE SALAD, LARDON
PAN SEARED SPRING VEGETABLE POTSTICKER, YUZU SOY
CITRUS POACHED SHRIMP, MOJO DE AJO, HORSERADISH COCKTAIL SAUCE
HEIRLOOM TOMATOES, BURRATA, FRESH MINT, AGED BALSAMIC REDUCTION

SECOND COURSE

JUMBO LUMP CRAB CAKE, PICKLED MUSTARD SEEDS, HEART OF PALM

THIRD COURSE

(CHOICE OF ONE ENTRÉE PER PERSON)

ROASTED BAJA CALIFORNIA SEA BASS
BRAISED DANDELION GREENS, SPINACH, FAVA BEANS, PARMESAN CREAM

SLOW-BRAISED KUROBUTA PORK SHANK
MAPLE-APRICOT CHUTNEY, SERRANO HAM, SULTANA RAISINS, PUY LENTILS

GRILLED MOYER FARMS FILET MIGNON AND SKULL ISLAND PRAWN
GARLIC ROASTED NEW POTATOES, SPRING ONIONS, CHIMICHURRI

TOFU AND ARTICHOKE PAELLA
SUNDRIED TOMATO, SWEET PEAS, SAFFRON, CHERVIL PUREE

DESSERT COURSE:

(SERVED FAMILY STYLE)

CONFETTI CREAM PUFF GARDEN
SWEET TART DOUGH, VANILLA AND CHOCOLATE CREAM PUFF, PASTRY CREAM,
FRESH FRUITS

\$100 PER ADULT | \$55 PER CHILD

INCLUDES (1) GLASS OF CHAMPAGNE PER PERSON