Easter Sunday Brunch
April 16th, 2017

First Choice of:

House Cured Smoked Salmon
Radish, Fennel, Tomato, Red Onion, Orange Zest

Fried Green Tomatoes
Gulf Shrimp Remoulade, Spicy Greens

Hen’s Egg Raviolo
Spring Peas, Asparagus, Potato, Black Truffle, Chicken Jus

Louisiana Crawfish & Crab Au Gratin

Second Choice of:

Sweet Corn Bisque
Almond Tuile, Blue Crab, Radish, Sriracha Emulsion, Cilantro

Roasted Cauliflower
Ricotta Salata, Marinated Shimeji Mushrooms, Roasted Walnuts

Shaved Spring Vegetables
Cucumbers, Carrot, Watermelon Radish, Beets, Fennel, Arugula, Zucchini

Third Choice of:

Smoked Salmon Eggs Benedict
Buttermilk Biscuit, Sliced Tomato, Truffle Hollandaise, Rosti Potatoes

Colorado Lamb Roast
Braised Dried Fruit, Spinach, Chanterelles, Cipollini, Jerusalem Artichokes

Grilled Prime Filet
Potato Purée, Roasted Mushrooms, Spring Onions, Bordelaise

Praline Bread Pudding French Toast
Fresh Berries, Chantilly, Crispy Pork Belly

Smoked Trout
Garlic Roasted Red Potatoes, Asparagus, “Scotch Egg”

Finish Choice of:

Yogurt Cheese Cake
Oatmeal Raisin Cookie Crumbs, Candied Carrot, Brown Butter Ice Cream

Dark Chocolate Crèmeux
Banana Passion Fruit Compote, Black Cocoa Tart

$80 per person

Validated Parking $8.00
A Gratuity of 22% is Added to Parties of 6 or More
Please refrain from the Use of Cell Phones Inside the Dining Room