

Easter Brunch

* menu subject to change without notice *

appetizer

* smoked duck breast
shaved fennel, orange, pomegranates, vincotto

* smoked salmon deviled eggs
frisée, crispy focaccia wafer, house pickled vegetables

polenta
smoked mozzarella, organic 'fat moon farm' mushroom ragu

* calamari
semolina, sweet & spicy tomato chutney, pickled jalapeño cured lemon aioli

crispy burrata
roasted pears, endive, spiced walnuts, vincotto

organic greens
radish, rainbow carrots, pecorino crotonese cheese, white balsamic & basil dressing

entree

tagliatelle bolognese
lamb ragu & orange-scented whipped goat cheese

sausage frittata
house made sausage, potato, scallion, smoked mozzarella

gnocchi
organic "fat moon mushrooms," herbed crumbs, truffle oil, parmigiano

* salmon
parsnip & roasted garlic puree, lemon & turmeric emulsion, gooseberries, black beluga lentils, radicchio

* brunch burger
caramelized peppers & onions, sunny side up egg, fontina cheese, homemade brioche bun, hand-cut fries, and smoked paprika aioli

buttermilk fried chicken
truffled mashed potatoes & julienned tuscan kale

dessert

macedonia di frutta
fresh fruit salad & homemade passion fruit sorbet

crème brûlée
vanilla custard, fresh berries, shortbread cookie

flourless chocolate cake
whipped cream & caramel

3 courses pre-fixe \$55
per person
appetizer, entree, and dessert



*consuming raw or undercooked meats, poultry, shellfish, or eggs
may increase your risk of foodborne illness

**before placing your order, please inform your server if any person
in your party has a food allergy