

# 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 prix 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