



Easter Brunch Specials

FRIED LOCAL ZUCCHINI BLOSSOMS

jumbo lump crab, aromatic vegetable,
cilantro aioli, green apple

POACHED EGGS BENEDICT

sauce hollandaise, red pepper coulis,
toasted brioche, applewood bacon

SLOW BRAISED IOWA LAMB SHOULDER

potato-parmigiano moussoline,
heirloom carrot, fiddlehead fern, shallot,
thyme infused lamb jus

MEDITERRANEAN BRANZINO AMANDINE

roasted fingerling potato, sauteed
green bean, brown butter, marcona
almond