



EASTER BRUNCH

APPETIZERS FOR THE TABLE

Beet Cured Deviled Eggs

Vegetable Crudite

green goddess dressing

Salmon Rillettes

grilled sourdough

CHOICE OF ENTRÉE

French Omelet

comté, fresh herbs

Artisan Quiche

bacon, leeks, gruyère

Ricotta Pancakes

meyer lemon crème fraîche,
blueberry syrup

PMA Dry Aged Brunch Burger

brioche, lancaster cheddar, bacon,
confit tomato, fried free range egg

Country Ham Benedict

buttermilk biscuit,
mustard seed hollandaise

Egg White Frittata

onion, roasted pepper,
broccoli, chives

Avocado Tartine

toasted miche bread,
poached free range eggs,
confit tomato, piment d'espellete,
extra virgin olive oil

DESSERT FOR THE TABLE

Assorted Cake Bites, Truffles, and Petit Fours

Fresh Fruit

seasonal selection

**\$49 PER PERSON • INCLUDES 1 MIMOSA OR BELLINI PER GUEST
CHILDREN 12 & UNDER • \$20 PER PERSON**

Consuming raw or undercooked foods may increase your risk of foodborne illness.
18% gratuity will be added to parties of six or more.

