Easter Brunch

Saturday, April 3 to Monday, April 5 | 10:30 a.m.-2 p.m. (one seating only)
$65 Adults | $34 Kids 12-17 | $19 Kids Under 12

Join us to celebrate Easter with a delicious brunch including these special dishes!

**Egg Cocotte**
Poached egg on a rustic black bread crostini with gruyère cheese, sautéed maitake and morel mushrooms, truffle aioli and arugula

**Smoked Virginia Ham**
Served with sweet and sour red fruit coulis and stir-fry vegetables on a flatbread

**Asparagus Medley**
Asparagus rolled in smoked salmon with dill capers aioli, carpaccio with truffle mayonnaise and prosciutto, and balsamic aioli served with tomato confit and pumpkin dust

**Rack of Lamb**
Served with mushroom risotto, pistachio gremolata, roasted pepper pesto and red wine glaze

**Lobster Mac & Cheese**
Macaroni with creamy four-cheese sauce and fresh lobster chunks au gratin topped with arugula

*Prices are in US dollars and include local tax. A 15% service charge will be added to parties of 8 or larger. Prices are subject to change during holidays and special events. Consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illnesses.*

RESERVATIONS REQUIRED: 297-523-5017