

## EASTER BRUNCH

### FIRST

Arugula & Endive Salad blue cheese, walnut vinaigrette, mandarin  
Heirloom Beet Salad pork belly lardons, fiddlehead ferns, frisée, aged balsamic  
Smoked White Asparagus Soup poached egg, iberico ham, ossetra caviar, crostini\*  
Tuna Tartare sesame, spring onion, radish, avocado & leek emulsion\*  
Spanish Octopus prosciutto, squid ink, smoked fingerlings, pickled peppers  
Lamb Terrine bacon, pistachio, chardonnay mustard, country toast

### MAIN

Eggs Benedict cured ora king salmon, salmon roe, lemon-chive hollandaise\*  
Hopkins Farm Lamb & Potato Hash poached eggs, baby kale, saffron hollandaise\*  
Duck Confit “Foieffles” belgian waffle, rhubarb, strawberries, maple-foie gras butter  
Croque Madame black forest ham, mornay, gruyère, sunny side eggs\*  
Bistro Burger prime beef, cheddar, foie gras truffle butter, potato sesame bun\*  
Flat Iron Steak Frites truffle parmesan frites, beurre maître d’hôtel\*

### DESSERT

Vanilla Bean Crème Brûlée spring fruit  
Pistachio Tart mascarpone mousse, pistachio praline  
Gâteau de Pâques dark chocolate, milk chocolate

80 PER GUEST