

EASTER BRUNCH

April 8, 2012

*House-made Bloody Mary
with “Pinnacle” French Vodka*
5

*Bottomless Mimosas & Bellinis
with Domaine St. Michelle Sparkling Wine*
8

ZUCCHINI BREAD
Honey Whipped Cream, Pears, Walnuts
8

OYSTERS ON THE HALF SHELL
1/2 Dozen Seasonal Oysters, Minus 8 Mignonette
12

SHRIMP COCKTAIL
Poached Shrimp, Bloody Mary Cocktail Sauce
12

ALMOND POUND CAKE
House Jam, Whipped Cream, Fresh Berries
8

~

POTATO LATKE AND SMOKED SALMON
Scrambled Egg, Caper, Red Onion, Crème Fraîche
18

GREEN CHILI PORK TOSTADA
Anasazi Bean Puree, Pico de Gallo, Cotija Cheese, Two Over Easy Eggs
18

GRIDDLED SOURDOUGH FRENCH TOAST
Orange Jam , Organic Maple Syrup, Candied Pecans, Vanilla Whipped Cream
14

CORK’S BENEDICT
Fresh-Baked English Muffins, Black Forest Ham, Poached Eggs, Champagne Hollandaise
18

STEAK AND EGGS
10 oz Hanger Steak, Breakfast Potatoes, Smoked Bacon, Scrambled Eggs, Fresh Fruit Salad
20

SEARED YELLOW FIN TUNA SALAD
Baby Arugula, Cherry Tomato, English Cucumber, Olives, Haricot Vert, Onion, Almond, Balsamic Vinaigrette
18

ITALIAN-STYLE OMELET
Black Forest Ham, Wild Mushrooms, Chives, Goat Cheese, Breakfast Potatoes, Fresh Fruit Salad
16

PAN-ROASTED STRIPED BASS
Israeli Couscous Salad, Cherry Tomato, Basil, Asparagus, Carrot, English Peas, Frantoia Olive Oil
22

ROASTED PRIME RIB
Herb-Crusted Prime Rib, Potato Purée, Baby Carrots, Jus Lié, Horseradish Sauce
24

SUNNY SIDE UP EGGS
Organic Eggs, Smoked Bacon or Sausage Links, Roasted Potatoes, Fresh Fruit Salad
14

SWEET POTATO HASH
Turkey Apple Sausage, Gruyère Cheese, Asparagus, Red Pepper, Chive
16

FRIED CHICKEN
Yukon Gold Potato Purée, Sausage Gravy, Bacon, Haricot Vert
18

RED VELVET PANCAKES
Mascarpone Crème, Citrus-Scented Syrup, Razz Cherries
15

~View our dessert menu for selections~



For Kids

Easter Bunny Pancake with Scrambled Eggs & Bacon 7
Chicken Fingers & French Fries 7