

# Easter Brunch

April 21, 2019  
11:30am to 4:00pm



on

THE Blvd



\$95+ per person  
3-course menu

## STEAMED MUSSELS

tomato garlic broth, sourdough croutons

12 - \$20

24 - \$30

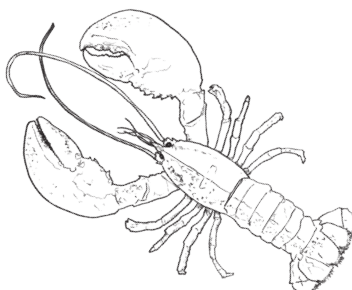
36 - \$40



## SEAFOOD PLATTER

lobster tails, oysters, prawns, crab claws  
cocktail sauce, mignonette, garlic aioli

-\$80-



## MOËT & CHANDON CHAMPAGNE BAR

2.5 hour limit

-\$55 per person-



## THEFirst

### BURRATA

roasted zucchini, fig, pickled fennel

-or-

### CARROT THREE WAYS

radish, almond, kumquat

-or-

### RAW TUNA

kalamata olives, capers, calabrian chili salsa

## THEMain

### MAPLE SALMON

japanese cucumber, radish, grilled endive  
cara cara oranges

-or-

### LAMB LOIN

vegetable ash, mint, pea, rhubarb

-or-

### CORZETTI

capers, swiss chard, lemon

-or-

### 20 OZ. CREEKSTONE FARMS

### RIB CHOP

mustard frills, almond crust, celeriac frites

## THE Dessert

### CARROT CAKE CHOUX PUFF

cream cheese vanilla bean mousse  
carrot cake puff, carrot cake crunch  
salted caramel

-or-

### COCONUT CREAM PIE

toasted meringue, candied coconut  
almond tart shell

-or-

### PEANUT BUTTER EGG

milk chocolate mousse, peanut butter cream  
crispy kataifi, milk crunch

Corey Burgan

Chef de Cuisine



= vegan



= gluten-free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please note a service charge of 15% for breakfast is added automatically. For parties of 6 or more 18% is added automatically.