



# Easter Brunch

\$70/GUEST

## APPETIZER

### Berries & Cream

*Local Berries | Chantilly | Mint*

### Caesar Salad

*Romaine | Parmesan | Herb Crouton | Caesar Dressing*

### Point Judith Calamari

*Cherry Pepper | Sambal Aioli | Marinara*

### Avocado Toast

*Smoked Salmon | Avocado Puree | Arugula | Radish*

### North House Salad

*Heirloom Cherry Tomato | English Cucumber | Radish*

*Feta | Kalamata Olive | White Balsamic*

### French Onion Soup

*Veal Stock | Gruyere | Provolone | Crostini*

## MAIN COURSE

### Eggs Benedict

*Maryland Crab Cake or Canadian Bacon | Poached Eggs | English Muffin*

*Hollandaise | Breakfast Potato*

### The North House Shrimp & Grits

*Creole Shrimp | Chorizo | Red Bell Pepper | Spinach | Poached Eggs*

*White Wine Pan Sauce*

### Deep Fried French Toast

*Mascarpone Cheese | Powdered Sugar | Berry Compote | Bacon | Maple Syrup*

### 14 oz. Prime Rib

*Red Bliss Smashed Potato | Broccoli Rabe | Au Jus | Horseradish Cream Sauce*

### Duck Confit Hash

*Caramelized Onion | Red Bell Pepper | Shaved Brussels Sprout | Sunnyside Eggs*

### Mediterranean Frittata

*Marinated Artichoke | Spinach | Roasted Tomato*

### New Zealand Rack of Lamb

*Roasted Garlic Mashed Potato | Garlic Braised Haricots Vert | Red Wine Demi-Glace*

### Bourbon Braised Short Rib

*Roasted Garlic Mashed Potato | Broccoli Rabe | Crispy Root Vegetable | Au Jus*

## DESSERT

### Lemon Curd Bar

*Graham Cracker Crust | Lavender Mousse | Honey Caramel Sauce*

### Carrot Cake

*Cream Cheese Frosting | Spiced Brown Sugar Sauce*

### Espresso Martini Cake

*Espresso Chiffon Cake | Kahlua Mousse | Chocolate Cream*

*House-made Coffee Ice Cream | Coffee Milk Sauce*

### Triple Chocolate Mousse

*Dark, White & Milk Chocolate Mousse | Fudge Cake*

*Bourbon Caramel Sauce | Chocolate Tulle*

