



EASTER BRUNCH

Coraline Endive, Roasted Baby Beets, Burrata Cheese, Pickled Red Onions and Toasted Hazelnuts
2015 Semillon, Frostwatch, Bennett Valley

Chilled Delta Asparagus with Sauce Verte, Chopped Egg and Rye Crisps
2013 Greco Taburno Sannio, Fattoria La Rivolta

Dungeness Crab Croquette with Meyer Lemon and Fried Capers
2015 Sauvignon Blanc, Cliff Lede, Napa Valley

Toasted Buckwheat Lavosh with Smoked Salmon and Whipped Dill Crème Fraiche
2013 Chardonnay, Copain, DuPratt, Anderson Valley



Alaskan Halibut Poached in Coconut Milk
with Thai Spiced Carrot Emulsion and Toasted Peanuts
2013 Meursault, Les Luchets, Vieilles Vignes, Domaine des Terres de Velle

Short Rib in a Savory Barbecue Broth with Spring Vegetables
2006 Cabernet Sauvignon, Caravina, Seavey Vineyard, Napa Valley

Cavatelli with Stinging Nettles, Maitake Mushrooms and Parmesan Sabayon
2013 Pinot Noir, Chalone Vineyards, Estate

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise
2014 Chardonnay, Paul Hobbs, Russian River Valley

Nashville Style Hot and Spicy Fried Chicken and Waffles with Homemade Pickles
Allagash White Beer, Portland, ME



Caramelia Chocolate Pot de Crème

Freshly Turned Sorbet with Coconut Macaroons

Strawberry Meyer Lemon Vacherin

\$48 per person

Wine Pairing with two courses \$24

THIS IS A DRAFT MENU. ITEMS SUBJECT TO LAST MINUTE CHANGE!