



EASTER BRUNCH

Bibb Lettuce with Dijon Vinaigrette and Shaved Spring Vegetables
2015 Semillon, Frostwatch, Bennett Valley

Steamed Delta Asparagus with Citrus Mousseline
2013 Greco Taburno Sannio, Fattoria La Rivolta

Dungeness Crab Cake, Sauce Gribiche
2015 Sauvignon Blanc, Cliff Lede, Napa Valley

Beet Cured Salmon with Baby Beets and Horseradish
2013 Chardonnay, Copain, DuPratt, Anderson Valley



Norwegian Skrei Tempura with Lemongrass Carrot Parsnip Slaw
2013 Meursault, Les Luchets, Vieilles Vignes, Domaine des Terres de Velle

Grilled Hanger Steak with Tostones, Bone Marrow and Pickled Shallots
2006 Cabernet Sauvignon, Caravina, Seavey Vineyard, Napa Valley

Tortellini Filled with Spring Peas, Ricotta and Mint
in a Roasted Onion Broth with Reggiano Parmesan
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

**Draft Menu, Subject To Change*