



## EASTER BRUNCH

Bibb Lettuce with Dijon Vinaigrette and Shaved Spring Vegetables  
*2017 Young Inglewood, Vin Clair Rosé, St. Helena, Napa Valley*

Steamed Delta Asparagus with Kumquat Salsa Verde  
*2015 Furmint-Hárslevelü, Homonna, Tokaji*

Dungeness Crab Cake, Green Strawberry Gribiche  
*2017 Titus Vineyards, Sauvignon Blanc, Napa Valley*

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



Alaskan Halibut Rice Flour Tempura with Saffron and Soccorat Crisps  
*2015 Auxey-Duresses, Olivier Leflaive*

Grilled Hanger Steak with Potato Tostones, Bone Marrow and Pickled Shallots  
*2009 Cabernet Sauvignon, William Cole, Cuvée Claire, Napa Valley*

Tortellini Filled with Spring Peas, Ricotta and Mint  
in a Roasted Onion Broth with Reggiano Parmesan  
*2010 Nebbiolo, Mirafiore, Langhe*

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise  
*2015 Chardonnay, Salus, Staglin Family Vineyard, Napa Valley*

Rancho Llano Seco Pork Cutlet Milanese with Capperi di Pantelleria  
*2009 Montecillo, Rioja Gran Reserva*



Caramelia Chocolate Pot de Crème

Fresh Fruit Sorbets with Toasted Almond Wafers

Ricotta Filled Crepes with Blackberry Légerè

\$48 per person

Wine Pairing with two courses \$24

\*This is a draft. Menu is subject to change\*