**Easter Brunch Menu**

**March 31, 2013**

Lobster Bisque
*Blue Crab and Artichoke “Salad”, Smoked Paprika and Chives*

Spring Asparagus Salad
*Goat Cheese, Toasted Walnuts, Poached Cherries and Young Lettuces
Aged Red Wine Vinaigrette*

Ricotta Cheese Gnudi
*Steamed Cheese Dumplings, Apricots, Candied Orange, Pistachios and Mint, Sour Cream Sauce*

Duck Trap Farms Smoked Salmon
*Warm Fingerling Potato Salad, Pickled Red Onions and Fried Capers
Lemon Crème Friache and Chive Oil*

Crisp Long Family Farms Pork Belly
*Steamed Rolls and Pickled Asian Slaw, “Char Sui” Sauce*
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Colorado Eggs Benedict
*Long Family Farms Ham, Toasted Udi’s Bread, Asparagus and Home Fries
Roasted Green Chile Hollandaise*

Stuffed Brioche French Toast
*Honey Infused Mascarpone, Fresh Berries, Gran Marnier Chantilly Cream and Thick Cut Bacon Maple Syrup*

Grilled Sea Bass
*Crisp Risotto Cake, Asparagus, Blistered Tomatoes and Cipollini Onions, Lemon-Chive Butter*

Roasted Long Family Farms Ham
*Griddled Polenta Bread, Braised Kale, Caramelized Onions and Piquillo Peppers, Whiskey Sauce*

1855 Black Angus Beef Prime Rib Roast
*Potato Puree, Asparagus and Hazel [Dell](http://accessories.us.dell.com/sna/default.aspx%22%20%5Co%20%22%22%20%5Ct%20%22_blank) Mushrooms, Red Wine Sauce*
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Coconut Cake “Tres Leches”
*Coconut Cream Soaked, Crystalized Lavender and Coconut-Vanilla Anglaise*

Chocolate Pot au Crème
*Peanut Brittle and Macerated Strawberries*

MouCo Cheese’s Camembert
*Cranberry Compote, Walnut Bread and Champagne Gastrique*

**$40 per person**

**Easter Sunday Brunch Kid’s Menu**

Fruit Plate
*Fresh and Dried Fruits, Walnuts and Potato Chips*

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Scrambled Eggs
*Home Fries, Toast and Choice of Bacon or Ham*

Brioche French Toast
*Fresh Berries, Gran Marnier Chantilly Cream and Thick Cut Bacon Maple Syrup*

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Chocolate Pudding
*Peanut Brittle and Macerated Strawberries*

Cozy Cow Ice Cream
*Two Scoops and Chocolate Sauce*

**$12 for children 12 and under**