



Easter Brunch in The Dining Room

STARTERS

HEIRLOOM CARROT SOUP  	\$16
Carrot Top Pesto Marcona Almond Crumble Crème Fraîche	
STRAWBERRY BURRATA SALAD  	\$21
Heirloom Tomato Tomato Water Vinaigrette Balsamic Glaze	
PEA SHOOT & ARUGULA SALAD  	\$18
Shaved Fennel Toasted Hazelnuts Champagne Vinaigrette	

MAINS

SILVER BELT	\$18
Two Eggs Your Way Breakfast Potatoes Sausage or Bacon Choice of Toast	
SHORT RIB BENEDICT	\$26
Poached Eggs Truckee English Muffin Béarnaise Breakfast Potatoes of Fruit	
ASPARAGUS BENEDICT 	\$23
Poached Eggs Truckee English Muffin Bearnaise Smoked Onion Soubise	
CRISPY PORK BELLY 	\$25
Heirloom Grits English Peas Cured Egg Yolk	
CRÈME BRULEE FRENCH TOAST 	\$18
Fresh Berries Whip Cream Orange Glaze	
AVOCADO TOAST 	\$16
Batard Bread 7-Minute Egg Tajin Pickled Onions Arugula	
ROASTED SALMON 	\$27
Spring Pesto Shaved Vegetables English Pea Puree	
LAMB BURGER	\$26
Tzatziki Arugula Feta Cheese Brioche Bun	
STEAK FRITES	\$33
Flat Iron Steak Chimichurri Herb Butter	

Consuming undercooked meats, eggs and seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.
Gluten free dinner rolls available on request.



EASTER DESSERT

CARROT CAKE

\$15

Cream Cheese Frosting | Candied Carrot

ALMOND MILK PANNA COTTA

\$15

Vanilla Bean | Macerated Blueberries | Marcona Crumble

STICKY DATE PUDDING

\$15

Caramel Sauce | Vanilla Gelato | Pistachio

GELATO & SORBET SELECTIONS

\$10