



Easter Brunch

Sunday, April 16, 2017

First Courses

Asparagus, white bean soup, smoked salmon and parsley

Lobster and butternut bisque soup, scallion

Mixed greens, oven roasted tomato petals, herb marinated goat cheese, Champagne vinaigrette

Caesar my way (vegetarian; anchovies available)

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Second Courses

Breakfast burrito: scrambled eggs, home-made refried black beans, cheddar, Pico de gallo and lettuce

Frittata: Asparagus, baby shrimp, roasted tomato and goat cheese
vegetables and roasted potatoes

“Very Berry Bread Pudding French Toast” - The Brothers Moon Favorite: whipped cream and fruit

Penne with local mushrooms, roasted tomato, asparagus, parmesan, herb and truffle accented cream sauce

Quiche: Tomato, basil pesto and mozzarella, crustini and mesclun salad

Grilled beef steak, vegetables, gratin potatoes, red wine sauce

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Dessert

Classic crème brûlée, berries

Berries shortcake: buttermilk biscuits, berries, berry sauce and whipped cream

Chocolate mousse cup, cream, berries

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Coffee or Tea

\$39.00 per person (service and tax not included)
(18% service will be added for parties of 5 or more)

Beverages Acqua Panna—1 liter \$5 San Pellegrino—1 liter \$5 Fiji ½ liter \$3 Espresso \$3, Double \$5.75 Cappucino \$3.75	Coke, Sprite, Ginger Ale, etc. \$2.50 Fresh squeezed OJ \$4/glass Tomato juice \$3/glass Cranberry juice \$3/glass Apple juice \$3/glass Passion Fruit Iced Tea \$2
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Accepting Reservations for Mother’s Day ~ Sunday, May 14