SEASONS

RESTAURANT

EASTER BRUNCH 9:00am - 3:00pm

SMALL PLATES + LIGHT BITES

choice of one

GREEN GODDESS SALAD gem lettuce | avocado | edamame | watermelon radish | pistachio

JUMBO SHRIMP COCKTAIL gin spiked cocktail sauce | mini tabasco | Iemon cheek

AVOCADO TOAST heirloom tomato | radish | cucumber

ENTRÉES

choice of one

BOURBON FRENCH TOAST artisan sourdough | black pepper candied bacon | creme anglaise | bourbon maple syrup | brown butter

FRENCH OMLETE borsian cheese | fines herbs | mixed green salad | lemon oil

SHAKSHOUKA hearth roasted tomatoes + peppers | soft poached eggs | pickled fresno | arugula | chickpeas feta | cilantro | toasted baquette

CROQUE MADAME artisan sourdough | blackforest ham | swiss cheese | mornay | sunny egg

BLUE CRAB BENEDICT poached eggs | english muffin | spinach | tomato | hollandaise

SHORT RIB BENEDICT poached eggs | english muffin | caramelized onions | cherry tomatoes | hollandaise

BLACK FOREST HAM BENEDICT poached eggs | english muffin | asparagus | hollandaise

DESSERT

choice of one

STRAWBERRY CHEESECAKE harry's berries compote | freeze dried strawberry | whip cream

YUZU TART yuzu curd | toasted meringue | lime zest

AÇAI BOWL mixed berries | banana | local honey | coconut flakes

75++ per person 95++ bottomless prosecco

BRUNCH LIBATIONS

BLOODY MARY 19

cutwater vodka | wasabi + celery espuma pickled carrots | sea salt

RASPBERRY CHOCO-TINI 21

cutwater vodka | chambord | godiva liquer

BLUE IASMINE FIZZ 19

botanist gin | rishi botanical sparkling butterfly pea simple | egg white | cream

A LA CARTE SIDES

applewood bacon 9 chicken apple sausage 9 breakfast potato 8 seasonal fruit 15 smoked salmon 12 french or sweet potato fries 8 truffle fries 12





