

Easter Day Brunch

Adults \$55 Children \$18 *(order from the Children's Menu)*

Glass of Champagne, Mimosa or Orange Juice, Soda, or Coffee

Beignets and Ambrosia

*Fresh Seasonal Fruit with a Sweet Yogurt & Home-Made Granola
Served with a plate of our Puffy Beignets*

Choice of One Entrée

Surf and Turf

*Toasted English Muffin, Blue Crab & Pacific Shrimp Cake, Poached Organic Egg, and "Veuve"
Hollandaise alongside Braised Kobe Beef Short Ribs in Port Wine.
Served with Yellow Corn Polenta & Baby Spinach.*

Farmer's Veggie Frittata

*Organic Eggs Whites, Baby Spinach, Grilled Heirloom Bell Peppers, Oven Roasted Tomatoes
& Valbreso Feta Cheese Served with House Salad & Artisan Sourdough Bread*

Creamed Spinach & Spiral Ham Benedict

*Toasted English Muffin, Creamed Spinach & Smoked Ham,
Two Organic Poached Eggs and Hollandaise Sauce. Garnished with Chives &
Chopped Applewood Bacon. Served with Roasted Red Potatoes.*

Steak & Eggs

*Chimichurri Grilled Skirt Steak, Tomato & Bell Pepper Stew & Three Scrambled Eggs.
Served with Blueberry Pancakes topped with Bellwether Farm Ricotta Cheese Mousse,
Blueberry Chutney and Dusting of Powder Sugar.*

China Cove Chicken Salad

*Crispy Sliced Chicken Breast, Napa Cabbage, Carrots, Cilantro, Green Onion, Red Bell Pepper,
Avocado, Sugar Snap Peas, Cashews, Wonton Strips & Crispy Rice Noodles
with an Orange Citrus Vinaigrette.*

Reuben Sandwich

*Thinly Sliced Corned Beef, Sauerkraut, Emmental Swiss Cheese, Wild Baby Arugula,
and Thousand Island Dressing on Griddled Artisan Ciabatta Roll.
Served with French Fries.*

Salmon Carbonara Pasta

*Pan Roasted Salmon, Crispy Pancetta & Meyer Lemon Cream Sauce over Spaghetti.
Garnished with Parmesan Cheese, Heirloom Cherry Tomatoes & Petite Basil.*

Plus, sales tax & gratuity. Regular menu will not be offered 7:00 am – 4:30 pm.