



APRIL 12TH FROM 11AM-4PM
PRIX FIXE EASTER BRUNCH

BRUNCH COCKTAILS

APEROL SPRITZ | HUBERT MEYER CREMANT D'ALSACE SPARKLING ROSE | BROWN DERBY

CHOICE OF ONE

TO SHARE

LOCAL CHARCUTERIE AND CREAMERIES

creminelli cured meats, wasatch cheeses, house pickles, dried fruit preserves

STARTER

FOREST WILD AND EXOTIC MUSHROOM CAPPUCINO "SOUP"

sautéed mushrooms | truffle essence | crème

or

*WEST COAST OYSTERS ^{GF}

california emulsion | champagne mignonette | cocktail sauce

or

WALDORF CAESAR

white anchovies | marinated oven roasted tomatoes | grilled croutons | lemon parmesan emulsion

or

ROASTED MARINATED LOCAL BEETS AND BURRATA ^{GF}

pomegranate | salsify | elderflower vinaigrette

ENTRÉES

JUMBO SHRIMP AND GRITS ^{GF}

sautéed bacon | onions | sweet peppers | white cheddar grits

or

THE LOBSTER FRITTATA ^{GF}

butter poached lobster tails | truffle hollandaise

or

*NIMAN RANCH NEW YORK STEAK WITH FRIED EGG ^{GF}

potato-bacon pave | sauce bordelaise

or

*PAN-SEARED SKUNA BAY FILET OF SALMON ^{GF}

citrus crab salad | red chile vinaigrette

or

FRIED CHICKEN AND WAFFLES

creamed corn | bacon | vermont maple syrup

TO SHARE

TIRAMISU

mascarpone mousse | espresso syrup | affogato ice coffee

VIENNA STYLE CHEESECAKE

apricot reduction | vanilla crescent | linzer tart

FLOURLESS CHOCOLATE TERRINE

hazelnut spread | chantilly crème

\$115.00 per person

*We are required to inform you by the Utah state food code that consuming raw or undercooked meats, poultry and seafood, and shellfish or eggs may increase your risk of food borne illness.