

FARMHOUSE BRUNCH

\$40 PER PERSON
INCLUDING A COMPLIMENTARY
MIMOSA OR BLOODY MARY

CHOOSE 2 COURSES

House-Made Cranberry Pecan Granola
organic yogurt, clementines

Brioche French Toast
wild huckleberries, candied orange

Banana Pancakes
new york state maple syrup

Heirloom Carrot & Ginger Soup
buttered maine lobster, chives, tahitian vanilla

Imported Burrata
favetta crostini, romesco, pimenton

English Pea Sachetti
wild ramp butter, sage-pine nut crumbs

Bucatini
san marzano tomatoes, pecorino romano

Spring Vegetable Risotto
wild nettles, ricotta salata

Bacon & Eggs
pork belly, favas, sunny side egg, pickled ramps

Smoked Salmon & Soft Poached Egg
potato pancake, hollandaise, pimenton

Grilled Wild Black Bass
charmoula spices, lovage, white beans, artichokes

Ellensburg Farm's Lamb
cara cara orange, endive, black olive, arugula

Pavlova
organic berry compote, lemon curd, chantilly cream

Passion Fruit Mousse
white chocolate emulsion, cashew croutons

Dark Chocolate Soufflé
raspberry coulis, chocolate sorbet

Meadowbrook Farm Crème Brulée
citrus gelée, lime shortbread

CHEF BRIAN LEWIS