BRASSICA

APPETIZER

SALAD AND CROISSANT

mixed greens, strawberries, candied pecan, fresh goat cheese

AVOCADO TOAST

medjool dates, pickled cauliflower, pistachios

BOURSIN, SPINACH QUICHE

endive salad, brown butter dressing

YELLOW CORN BISQUE

shrimp, croutons, bacon

BURRATA

caramelized onion and cherry tomatoes on sourdough tartine with balsamic glaze

MAIN COURSE

CRAB AND LOBSTER CAKE

whole grain mustard cream sauce, mache salad

ROASTED 60Z BEEF TENDERLOIN

bordelaise, potato au gratin, broccolini

FRIED CHICKEN EGG BENEDICT

biscuit, choron sauce, crispy potatoes

SEARED FAROE ISLANDS SALMON

green pea purée, baby carrots, broccoli, lemon condiment

ROASTED RACK OF LAMB

fresh mint sauce, roasted marble potatoes, baby roots

SWEET POTATOES RAVIOLI

smoked tomato coulis, spaghetti squash, pecans

DESSERT

XL CHOCOLATE PROFITEROLE

vanilla ice cream

RHUBARB STRAWBERRY TART

lemon sorbet

HUMMINGBIRD CAKE

roasted pineapple

