

# EASTER BRUNCH

<b>living coral</b> <i>Alcove citron, bubbles, Peychaud's</i>	16
<b>metamorphosis</b> <i>Becherovka, lemon, honey</i>	14
<b>'22 Au Bon Climat chardonnay</b> <i>Santa Barbara, CA</i>	18/72
<b>'21 Giacomo Fenocchio barbera</b> <i>Alba, IT</i>	19/96
<b>lobster bisque</b> <i>caviar crostini + crème fraîche</i>	18
<b>asparagus + chevre strudel</b> <i>preserved lemon cream</i>	15
<b>s'mores chocolate + torched meringue french toast</b> <i>hazelnut</i>	15
<b>salmon gravlax benedict</b> <i>buttermilk biscuit, Hollandaise</i>	21
<b>honey + whole grain mustard-glazed ham</b> <i>asparagus, rainbow carrot, mashed potatoes</i>	34
<b>carrot + walnut cake</b> <i>cream cheese frosting</i>	12
<b>mini Easter basket</b> <i>Alcove sweet treats</i>	10
<b>'18 Sattlerhoff 'Gamlitz' sauvignon blanc</b> <i>Styria, AUT</i>	17/70

# EASTER DINNER

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<b>metamorphosis</b> <i>Becherovka, lemon, honey</i>	14
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