



APRIL 21, 2019

EASTER BRUNCH

\$65 per guest

for the table:

Josephine House Pastry Basket

served with seasonal jam & cultured butter

Whipped Ricotta

strawberries, blackberries & blueberries, local honey & Marcona almonds

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choice of:

Lemon Ricotta Pancakes

strawberries & blueberries, maple syrup,
housemade cultured butter

Cured Salmon Nicoise Salad

smashed marble potato, frisee, olives, red onion & hard boiled egg

Buttermilk Biscuit & La Quercia Tamworth Prosciutto

braised greens & sunny side up egg

Steak & Egg

Niman Ranch tri-tip, roasted marble potatoes, red chimichurri, sunny side up egg

Rice Bowl

Jefferson red rice, avocado, arugula, pepper chimichurri, roasted
& pickled seasonal vegetables, poached egg

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dessert

on the marble:

Wild Blueberry Pie

candied lemon, lemon buttermilk ice cream

Chocolate Crepe Cake

praline anglaise, hazelnut brittle

Mascarpone Cheesecake

strawberry rhubarb compote
