



EASTER BRUNCH AT CASTLE HILL

APRIL 9TH, 2023

THREE COURSES \$75

FIRST COURSE

CURRIED CARROT SOUP

Crab cake, chiles, lime, yogurt

MIXED GREENS SALAD

Pea greens, walnuts, shaved vegetables, whipped brie, rosé vinaigrette

SMOKED SALMON

Everything bagel croissant, avocado, pickled tomatoes

FARM FRESH DEVILED EGGS

Kaluga caviar, toasted rye, chives

AGED COUNTRY HAM

Cheddar biscuits, honey mustard

MAIN COURSE

HARISSA MARINATED LAMB LOIN

Shakshuka, cilantro, eggs, grilled pita

GRILLED BEEF TENDERLOIN

Potatoes, pea purée, peppercorn sauce

SHRIMP AND GRITS

Red corn grits, andouille sausage gravy

SPRING VEGETABLE CARBONARA

Spaghetti, smoked mushrooms, egg yolk

LOBSTER HASH

Grilled lobster tail, poached egg, Béarnaise sauce, grilled baguette

TRUFFLED ASPARAGUS BENEDICT

House made Canadian bacon, truffle Hollandaise sauce, pommes paillasson

DESSERT

CARROT CAKE

Cardamom cream cheese frosting, pepper pineapple jam, buttermilk ice cream

MALTED CHOCOLATE ESPRESSO TORTE

Dark chocolate, caramel, sea salt

YUZU LIME SEMIFREDDO

Honey roasted cashews, sesame, lime meringue

Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.

If you have any allergies, please bring them to your server's attention.

