

SILO EASTER SUNDAY

CHAMPAGNE BRUNCH
THREE COURSES - \$39

First Course

LOBSTER BISQUE
ASPARAGUS CREAM

ROASTED BEET SALAD
HYDROPONIC GREENS, BLOOD ORANGE SUPREMES,
HUMBOLDT FOG GOAT CHEESE, & CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR SALAD
ROMAINE HEARTS, ROASTED GARLIC CROUTONS & PARMESAN CRISPS

SPINACH SALAD
CRISPY BRIE, APPLEWOOD SMOKED BACON, RASPBERRIES,
DRIED APRICOTS, & SPANISH SHERRY VINAIGRETTE

Second Course

EGGS BENEDICT WITH CHICKEN FRIED OYSTERS
CREOLE SHRIMP HOLLANDAISE, SAUTÉED SPINACH,
TOASTED ENGLISH MUFFINS, HOME FRIES & FRUIT

CRABCAKE TOPPED WITH A POACHED EGG
ASPARAGUS, MUSTARD HOLLANDAISE & HOME FRIES

OMELETTE OF BUTTER POACHED LOBSTER
APPLEWOOD BACON, AVOCADO,
WHITE CHEDDAR, HOME FRIES & FRUIT

ROASTED NATURAL CHICKEN BREAST
YUKON GOLD HOME FRIES, SEASONAL VEGETABLES,
LEMON & ROSEMARY

SEARED SEA SCALLOPS
ROAST GARLIC MASHED POTATOES, SAUTÉED SPINACH,
OVEN DRIED CHERRY TOMATOES, SAFFRON BEURRE BLANC

CHILEAN SEA BASS
SESAME CRUSTED, BUCKWHEAT SOBA NOODLES,
STIR FRIED CRISP ASPARAGUS, SHIITAKE MUSHROOMS,
VIETNAMESE LEMON GRASS JUS

GRILLED PETITE BEEF TENDERLOIN
"LOADED" MASHED POTATOES, SAUTÉED HARICOT VERT,
ROASTED SHALLOT RED WINE SAUCE

AUSTRALIAN LAMB LOIN
ALMOND-APRICOT COUS COUS, PAN ROASTED VEGETABLES,
WHOLE GRAIN POMMERY MUSTARD SAUCE

Third Course

VANILLA CRÈME BRULÉE
FRESH RASPBERRIES & MINT

DARK CHOCOLATE TRUFFLE MOUSSE
FLEUR DE SEL CARAMEL, VANILLA BEAN

TOASTED COCONUT MOUSSE PIE
BELGIAN CHOCOLATE PAINTED MACADAMIA SHORTBREAD,
MANGO & RASPBERRY PUREE

Children's Menu 11.

FIRST COURSE

ANGEL HAIR PASTA
BUTTER, GARLIC & CHEESE BREAD

CHICKEN FINGERS
FRENCH FRIES & FRESH FRUIT

SECOND COURSE

CHOCOLATE SUNDAE
VANILLA BEAN GELATO