

# EASTER BRUNCH

## 3-COURSE PRIX-FIXE MENU

11am - 3pm

**MAKE A RESERVATION**

### ..... first course .....

*choice of*

**Smoked Salmon**

bagel crisp, cucumber, red onion,  
sour cream, caviar

**Whipped Burrata**

honey, citrus, grilled focaccia

**Baby Iceberg Wedge**

smoked bacon, tomato,  
red onion, gorgonzola dressing

**Asparagus Salad**

radish, walnuts, parmesan

### entrée

*choice of*

**Nutella French Toast**

banana, whipped cream

**Eggs in Hollandaise**

prosciutto, brioche, arugula salad

**Shakshuka**

spinach, peppers, feta cheese

**Herb Roasted Cod**

artichokes, olives, capers

**Roasted Chicken**

peas & carrots, salsa verde

### ..... dessert .....

*choice of*

**Black Forest Cake**

cherries, shaved valrhona chocolate

**Ricotta Labneh Cheesecake**

roasted pear, golden caramel

**Tres Leches Cake**

pineapple rum, buttermilk crumble

*Executive Chef, Amy Sur-Trevino*  
*@maddyrosereaurants*

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\$65++ adult | \$25++ children 12 and under

# EASTER DINNER

## 3-COURSE PRIX-FIXE MENU

4:30pm - 8pm

**MAKE A RESERVATION**

### ..... first course .....

*choice of*

**Potato & Leek Soup**

crème fraiche, parsley oil

**Whipped Burrata**

honey, citrus, grilled focaccia

**Baby Iceberg Wedge**

smoked bacon, tomato,  
red onion, gorgonzola dressing

**Asparagus Salad**

radish, walnuts, parmesan

### entrée

*choice of*

**Cavatelli**

spring onion crème, black truffle

**Herb Roasted Cod**

artichokes, olives, capers

**Roasted Chicken**

peas & carrots, salsa verde

**Red-Wine Braised Short Rib**

charred broccolini, potato puree

**Rack of Lamb**

pistachio pesto, tahini, mezze vegetables  
+\$12 supplemental

### ..... dessert .....

*choice of*

**Black Forest Cake**

cherries, shaved valrhona chocolate

**Ricotta Labneh Cheesecake**

roasted pear, golden caramel

**Tres Leche Cake**

pineapple rum, buttermilk crumble

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\$85++ adult | \$29++ children 12 and under