

Charlotte

RESTAURANT & LOUNGE

EASTER BRUNCH

MENU

Sunday, March 31st, 2024

125 per person (gratuity and taxes not included)

ARRIVAL BEVERAGE

Seasonal Mimosa

TO SHARE

Assorted Pastries

Fruit Plate

Deviled Egg
crisp prosciutto

SALAD COURSE

choice of

Organic Greens Salad

cucumber, radish, date, feta, almond, sumac sherry vinaigrette

Roasted Beet Salad

arugula, red onion, goat cheese, basil oil, balsamic vinaigrette

SOUP COURSE

choice of

Roasted Carrot Bisque

baguette, chive oil

Truffle Mushroom Soup

roasted maitaki, shaved truffle, crème fraiche

ENTRÉE

choice of

Eggs Benedict**

choice of Lobster, Smoked Salmon or Truffle Mushrooms with Spinach
muffin, tomato, poached egg, saffron infused hollandaise, chives, roasted potato, grilled white asparagus

Lamb**

herb crusted lamb chop, roasted potatoes, grilled white asparagus, lamb infused rosemary demi

Shakshouka

braised tomato, peppers, onion, goat cheese, braised egg

DESSERT STATION

A selection of Sweet Treats

Please inform us of any food allergies or special dietary requirements.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% service charge is added to all guest checks. 85% of this service charge is distributed between our service staff members.
The remaining 15% is distributed between our hourly culinary employees responsible for the meal experience.