

CALDO VERDE

A PROPER EASTER

for the table:

FRUITS FROM THE MARKET

DEVILED EGGS + TROUT ROE

with simple salad

CHORIZO MANCHEGO SCONES

with honey butter

choice of main course:

PIRI PIRI AVOCADO TOAST

grilled pumpernickel, burrata, cherry tomato, radish

PORTUGUESE CHOPPED SALAD

endive, romaine, broad beans, braised leeks, chorizo, sao jorge

SMOKED SALMON

alex's potato cakes, avocado, lemon crème fraîche

SCRAMBLED EGG SANDWICH

garlic sausage, riojana, sloppy sauce

SCHANER FARMS' EGG OMELET

dungeness crab, piquillo, scallion crème fraîche

FRENCH TOAST

spiced chocolate, caramel, bananas, hazelnuts

BRISKET HASH

poached eggs, crème fraîche, horseradish gremolata

GRILLED LAMB CHOPS

saffron cous cous, spring peas, mint labneh

IRENE'S HOLIDAY DESSERT EXTRAVAGANZA

macarons, chocolates, cookies, caramels and other joy-inducing sweets

\$95 per person | **\$45** for children under 12