

Petit Ermitage

EASTER BRUNCH

4.9.2023

125-

Carving Station
Egg Station

Savory

ROASTED BEET SALAD

Citrus, Feta, Greens, Orange Vinaigrette

LITTLE GEM SALAD

Lemon, Dill, Radish, Avocado, Ranch
Vinaigrette

SHRIMP COCKTAIL

Cocktail Sauce, Aji Amarillo Aioli

SMOKED BABY BACK RIBS

Smoked Tomato Sauce

DUCK HASH

Peppers, Potatoes, Harissa

BISCUITS WITH RED EYE GRAVY

Egg Made To Order

ROASTED FINGERLING

Paprika Oil, Rosemary

ROASTED VEGETABLES

Sweet

FUNFETTI CAKE

Rainbow Carrots, Pistachio, Coconut

SMOKED SALMON ECLAIRS

Egg Yolk Custard

CARROT QUICHE

Heirloom Carrots, Gruyere, Frisée

CANDIED GINGER

PROFITEROLES

Whipped Chèvre

DARK CHOCOLATE TARTS

Caramel, Sea Salt

MACARONS

CHOCOLATE MADELEINES

Grand Mangier

à la carte

CAVIAR SERVICE 160-

2 oz.

DUNGENESS CRAB SALAD 40-

Lemon Peas, Mint, Cucumber

