



EASTER BRUNCH MENU

CHEF'S SPECIAL

Beach Platter \$95

chilled lobster, stone crab, lemon-dill shrimp
condiments & cocktail sauces

SHARE

Savory Scones \$9

homemade, seasonal vermont herb butter

Hummus \$19

fresh crudites, tapenade, pickled cauliflower

Tzatziki \$20

cucumber, marinated olives, za'atar, labneh

Crab Croquettes \$26

avocado, lemon caviar

Charred Octopus \$30

harissa glaze, avocado sauce, olives, gremolata, beef muhamara

Chilled Fruits \$18

sangria infused watermelon

Greek Tomato \$23

feta cheese, red onion, kalamata olives

Yellow Tail \$26

snapper, avocado, salmon caviar, radish, pickled mango

ENTREE

Belgian Waffle \$19

orange butter, vanilla maple syrup, fresh berries

The Beni Toast \$27

smashed avocado, fresh greens, poached eggs,
smoked tomato hollandaise, crispy mushroom

Egg Shakshuka Skillet \$29

fresh tomatoes, chorizo sofrito, toasted gallego bread, dill tzatziki

Brunch Burger \$32

merguez sausage, sunny side up egg, piquillo pepper, harissa yogurt, arugula

Griller Lobster \$48

gyrp style, za'atarr, olive sauce, cucumber, feta, confit tomatoes, onions

Steak & Eggs \$52

wagyu sirloin, organic eggs, smoked peppers, warmed naan, fresh greens, labneh

DESSERT

Greek Yogurt & Honey Mousse \$16

caramelized honey cremeux, olive oil cake, candied nuts,
roasted peaches, bee pollen

Baklava Tart \$16

hazelnut and pistachio nut filling, honey orange syrup,
almond frangipane, pistachio gelato



EASTER SPECIALTY MENU

ART OF FLAME EXPERIENCE

open wood fire grill
all served with grill naan bread and grilled vegetables

Charred Eggplant \$26

exotic mushrooms, truffle potatoes, babaganush

Jumbo Tiger Prawn \$22 (ea)

preserved lemon butter, romesco yogurt

Wagyu Skirt Steak Kebab \$33

charred shallots chimichurri, tzatziki

Branzino

(whole \$82, filet \$43)

cilantro-garlic aioli, harissa chermoula