

EASTER BRUNCH

Puff Pastry Nests with Poached Egg, Asparagus, and Crab Hollandaise
Fischer Farms Fresh Ham with Rosemary, Roasted Garlic, and Demi-Glace
Roasted Sweet Potatoes with Onions and Chard
Fischer Farms Maple Coil Sausage and Bacon
Rabbit Patch Salad with Beet Dyed Eggs and Champagne Vinaigrette
Fresh Fruit & House Made Pastries and Desserts

April 20, 2014



Reservations are required. Call 612-626-7788 or RSVP online.

\$25.95 Children \$13.50

