

HAWKS

PUBLIC HOUSE

Easter Brunch

April 16, 2017

For the Table
Assorted Housemade Pastries
Salmon Rillettes and Toast Points

Eggs Benedict,
Poached Eggs and Smoked Ham, English Muffin, Hollandaise

Or

Ricotta Pancake,
Saeng's Strawberries and Lemon Verbena Crema, Crispy Bacon

Or

Brandt Farms New York Steak,
Fried Egg and Patatas Bravas, Romesco Sauce

Saeng's Strawberry Mousse,
Pistachio Cream and Lemon Sorbet

\$35 per guest

EXECUTIVE CHEF MIKE FAGNONI, CHEF DANE BLOM, SOUS CHEF ALEJANDRO GARAY,
PASTRY CHEF MISTY GREENE