

# EASTER CHAMPAGNE BRUNCH

*at the*

**PENINSULA**  
GRILL

Three Courses Prix Fixe \$105 / Special Children's Selection \$55

**TO BEGIN · GLASS OF CHAMPAGNE or BLOOD ORANGE SPRITZ (NO-ALCOHOL)**

**FOR THE TABLE · BASKET OF WARM HOUSE-MADE PASTRIES**

Cheese danish, dill biscuits, carrot cake muffins

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## FIRST

SELECT ONE

**CHILLED LOCAL OYSTERS** · Mignonette, horseradish cocktail sauce

**SHE-CRAB SOUP** · Blue crab, sherry spritz

**ARUGULA & ENDIVE SALAD** · Pickled beets, fresh chèvre, roasted hazelnuts, champagne vinaigrette

**PRIME BEEF TARTARE** · Shallots, herbs, dijon mustard, cured duck egg, crostini

**WARM LOBSTER SALAD (+10)** · Mâche lettuce, small tomatoes, mango, avocado, citrus vinaigrette

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## MAIN

SELECT ONE

**CLASSIC EGGS BENEDICT** · Poached local eggs, hollandaise, canadian bacon, crisp herbed potatoes  
| SMOKED SALMON & ROE OPTION +10 |

**LOCAL SHRIMP & GRITS** · Marsh Hen Mill stone ground grits

**SPRING VEGETABLE OMELET** · Asparagus, ramps, goat cheese, fines herbs, arugula salad

**BRIOCHE FRENCH TOAST** · Peach preserves, cinnamon maple butter, crispy bacon

**HERB-ROASTED LEG OF LAMB** · Fingerling potatoes, braised swiss chard, rosemary aioli

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## DESSERT

SELECT ONE

**THE ULTIMATE COCONUT CAKE** · Coconut crème anglaise, fresh strawberries

**CHOCOLATE-RASPBERRY EGG** · Milk chocolate mousse, raspberry mousse, pistachio cookie, chantilly cream

**LEMON & BLUEBERRY TART** · Toasted meringue, sablé cookie, lemon curd, blueberry coulis

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**BEVERAGES** SELECT ONE · COFFEE BY ILLY · TEA SELECTION BY TEA FORTÉ · FRESH ORANGE JUICE