



# *Easter Brunch*



## *First Course Selection*

Chilled Cucumber Soup  
tuna tartare, watermelon gelée, COPIA mint froth

Tiger Prawns Ceviche  
sweet onions, mâche, spicy tomato splash, sweet potato chips, garden parsley oil

COPIA Mixed Greens Salad  
shaved apple, candied pecans, bacon crisp, Point Reyes original blue, warm apple vinaigrette

Axis Venison Tartare  
roasted apple, quail egg, huckleberry vinaigrette, Batard tuille

House-made Organic Granola  
fresh yogurt, macerated COPIA strawberries, garden mint oil

COPIA Blood Beet Carpaccio  
goat cheese panna cotta, mâche, verjus vinaigrette

## *Main Course Selection*

Short Stack of Organic Quinoa Pancakes  
huckleberry preserve, whipped brandy butter

New Scotland Eggs  
smoked Scottish salmon, brioche, dill hollandaise, fingerling potato hash

Frittata  
Italian sausage, roasted sweet pepper, cipollini onion, COPIA Meyer lemon crème fraîche

House-made Ricotta Gnocchi  
wild mushrooms, COPIA arugula, porcini cream, shaved midnight moon

Pan-Seared Don Watson's Spring Lamb  
sweet pea purée, COPIA pea tendrils, heirloom potato, mint pesto

Roasted Greek Octopus  
fried capers, elephant garlic chips, roasted tomato sauce, watercress salad, aged balsamic

## *Dessert Selection*

Vanilla Angel Food Cake  
lemon cream, citrus ambrosia

Steamed Chocolate Pudding  
malted milk chocolate ice cream

Cheesecake Panna Cotta  
graham cracker streusel, strawberry sorbet

Basket of Freshly Baked Morning Pastries 10.00

**Reservations 707 265 5700**  
**Adults \$38, Children \$20**

