

M O N T A G N A

Easter Brunch

Sunday April 4th 2010

From the Pastry Shop

For the Table:

Homemade Hot Cross Buns

Hand Made Small Plates

House Smoked Salmon

Bagel chips, eggs, onion and cream cheese

Ahi Tuna Tartar with Petite Romaine Hearts

Parmigiano and anchovy vinaigrette

Brothy Chicken Soup

Tortellini, baby carrots & celery

Homemade Chicken Liver Pâté

House preserves and crusty bread

Shaved Prosciutto and Fresh Melon

Italian mascarpone cheese, honey and toasted baguette

Salad of Young Greens and House Made Feta

Roasted beets, spring onion, herb vinaigrette

Mains

Huevos Rancheros

Two eggs any style with corn tortillas, homemade salsa, avocado and ancho chile sauce

Lemon Soufflé Pancakes

Fresh raspberries, homemade raspberry syrup

Country Ham Eggs Benedict

Toasted brioche, pickled asparagus, poached eggs & hollandaise

'Easter Pie'

Traditional Easter quich, fontina cheese, spinach, artichoke

Spring Lamb Cannelloni

English peas, easter egg radish, mint

Smoked Colorado Trout Hash

Sunny side eggs, capers, lemon, parsley

Milagro Ranch Prime Rib, Roasted in Hay

Whipped horseradish, truffled local potatoes

Sweet Conclusions

Chocolate Covered Handmade Marshmallows

Easter Sunday Libations

\$12

Morning Manhattan

Jameson, espresso, godiva white

Little Nell Bloody Mary

House bloody mix, citron vodka

Maroon Bellini

Champagne, st. germaine artesian liquor, Fresh Strawberry

Montagna Mimosa

Fresh squeezed oj, grand marnier, bubbles

Smarty Dog

English gin, grapefruit, tonic, Hawaiian rock salt

\$48

Gratuity of 18% will be added to parties of six or more