

# VAGA

## *Easter Brunch*

*Sunday, April 20th  
10:00 a.m. - 3:00 p.m.  
\$65 per Person*

### APPETIZER

#### **Assorted Pastry Plate**

Almond Twist Croissant, Coffee Cake (GF),  
Lemon Blueberry Donuts

### FIRST COURSE

#### **Smoked Salmon Tostada**

Lemon-Dill Crème Fraiche, Caviar, Pickled  
Onions, Herbs

- or -

#### **Citrus Salad**

Pomegranate, Kiwi, Basil, Honey-Lime Dressing

- or -

#### **Avocado Toast**

Jammy Egg, Pickled Onions, Radish, Pea Shoots,  
Za'atar, Sourdough

- or -

#### **Chia Pudding**

Grapefruit, Blueberries, Lavender Honey,  
Granola

### SECOND COURSE

#### **Eggs Benedict Divorciados**

Poached Eggs, Merguez Sausage, Red & Green  
Harissa Hollandaise, English Muffin, Home Fries

- or -

#### **Crab Omelette**

Squash Blossom, Queso Fonduta, Pico De Gallo,  
Simple Greens

- or -

#### **Buttermilk Pancakes**

Strawberry Rhubarb, Vanilla Labneh, Almonds

- or -

#### **Spring Quiche**

Asparagus, Herbed Got Cheese, Roasted  
Mushrooms, Simple Greens

- or -

#### **Carne Asada & Eggs**

Sweet Potatoes, Black Bean Puree, Avocado  
Salsa

### DESSERT DISPLAY

Carrot Cake Cupcakes w/Cream Cheese Frosting (GF)  
Mini Lemon Meringue Tarts  
Mini Vanilla Berry Streudels  
Lavender Vanilla French Macarons  
Strawberries and Cream Tarts  
Salted Oreo Chocolate Chip Cookies



Executive Chef Tim Crittenden