



EASTER BRUNCH AT OJAI VALLEY INN

April 4, 2021

FIRST

Alaskan Crab Bisque
Sherry, Tarragon, Roe, Clabber Cream

Farmers Market Salad (V)
Shaved Local Vegetables, Champagne Vinaigrette

Local and Seasonal Sliced Fruits (V)
Estate Mint Yogurt

MAIN

Bananas Foster French Toast (V)
*Challah Bread, Caramelized Bananas, Spiced Rum,
Brown Sugar, Pecans*

Asparagus, Goat Cheese, and Tarragon Tart (V)
Lemon Zest, Crème Fraîche

Cambridge House Smoked Salmon Eggs Benedict
*Poached Eggs, Asparagus, English Muffin, Hollandaise,
Breakfast Potatoes*

Maine Lobster Niçoise Salad
*Potatoes, French Beans, Olives, Egg, Tomato, Red Onion,
Dijon Dressing*

Braised Spring Lamb Hash
*Farm Fresh Eggs, Potatoes, Kale, Ricotta, Red Onion, Tomato,
Grilled Rustic Bread*

SWEET

Spring Trio
*Lavender Blueberry Verrine, Spiced Carrot and Mascarpone Cake,
Pixie Tangerine and Marcona Almond Brûlée*

Malted Chocolate Crunch Bar
Candied Oranges, Sea Salt Caramel, Toasted Marshmallow Cream

\$75 per person | \$25 per child 12 and under
Includes Coffee or Tea; additional beverages, tax and gratuity not included