



NINE-TEN

~Easter Brunch~

3 course menu / \$35 per person

~First Course~

Choice of:

Pea Soup

garnished with herbs & citrus yogurt

Spring Salad

strawberries, baby greens, radish, shaved fennel, pine nuts & a creamy basil dressing

Asparagus & Avocado Toast

smashed avocado, grilled asparagus, citrus segments & herbs on sourdough

Half Stack

buttermilk lemon pancakes with blueberries & maple syrup

French Toast

house made brioche, malted chocolate, banana brulee & strawberry sauce

~Second Course~

Choice of:

Huevos Rancheros

corn tortillas, Oaxaca cheese, ranchero sauce, black beans, guacamole, sour cream,
Sunny side up eggs, cilantro

Lobster Benedict

Maine lobster, avocado puree, citrus hollandaise, shaved vegetable salad

Steak & Eggs

petit filet, two eggs any style, crispy potatoes, J1 steak sauce

Frittata

wild mushroom & vegetable frittata served with a shaved vegetable salad

Local Halibut

asparagus, house tartar sauce, fingerling potatoes, anise bread crumbs

Dessert

Choice of:

Buttermilk Panna cotta with strawberry rubarb compote

Seasonal Sorbet with fresh berries

~ **Bottomless Mimosas** 16/person

~ **Sparkling Rosé of Cabernet Franc** 13/gl

~ **NINE-TEN Bloody Mary with bacon and house-made pickles** 12/ea

20% Service Charge will be added to all parties of 6 or more people.

To help cover increasing costs & support growing minimum wage a 5% Surcharge will be added to all checks.

Passport Unlimited Card: Discount is not applicable on holidays.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness