

MATISSE THREE COURSE EASTER DAY BRUNCH

SUNDAY APRIL 21, 2019 SERVED 11AM UNTIL 2:30 PM

\$10 BOTTOMLESS MIMOSAS

FIRST OF COURSE

Select one

TROPICAL FRESH FRUIT AND BERRIES PARFAITINI

Seasonal Fruit and Berries, Vanilla Greek Yogurt, House Made Granola

NOVA LOX & BAGEL TOAST

Cured & Cold Smoked Salmon Sliced Thin, Cream Cheese, Shaved Red Onion, Capers & Dill Sprigs

BURRATA AND PROSCIUTTO CROSTINI

Garlic and Parmesan Crostini, Burrata Cheese, Prosciutto di Parma with a Balsamic Reduction

CHEF SPECIALTIES

8OZ GRILLED NY STEAK AND EGGS

Flat Top Potatoes and Eggs Cooked to Your Specifications

CHEF SHERIE'S BENNIE

Toasted English Muffin, Turkey Sausage, Sautéed Spinach, Grilled Tomato, Poached Eggs, Hollandaise Sauce, Served with Flat Top Potato or Fruit

CRAB CAKE BENEDICT

Toasted English Muffin, Crab Cake, Sautéed Spinach, Topped with Poached Eggs, Tarragon Hollandaise Sauce, Served with Flat Top Potatoes or Fruit

SALMON HASH AND POACHED EGGS

Atlantic Salmon, Bourbon Smoked Bacon, Served with Poached Eggs and Flat Top Potatoes or Fruit

GRILLED GARDEN QUICHE

Sautéed Asparagus, Bella Mushrooms, Tomatoes, Peppers, Swiss Cheese, Served with Flat Top Potatoes or Fruit

LILIKOI AND PINEAPPLE HAWAIIAN BREAD FRENCH TOAST

Hawaiian Bread Dipped in Tahitian Vanilla Egg Batter, Served with a Lilikoi and Pineapple Compote

PASTRAMI SKILLET SCRAMBLE

Seasoned Pastrami, Flat Top Potato, Onion, Provolone and Swiss Cheese

A DISPLAY OF SWEETS

Freshly Baked Danish and Muffins

Mini Pastries, Tarts and Decadent Desserts,

Cookies and Rich Brownies

CHILDREN'S MENU AVAILABLE

\$44 Per Person. California Sales Tax and Gratuity Not Included
For Reservations Please Call 310.536.0807