

Easter Brunch

SUNDAY, APRIL 5

Brunch guests are invited to a complimentary Easter egg hunt in the Miramar Gardens

Start Time: 12:30 pm and 3:00 pm

Children will be grouped by age for a fun and fair experience



To Begin

ASSORTED PASTRIES FOR THE TABLE **V**

Appetizers

CHOICE OF ONE

HALF DOZEN OYSTERS **GF**

Yuzu Pearls, Cucumber Foam, Piri Piri

CHILLED STRAWBERRY GAZPACHO **VG·GF**

Mint, Olive Oil

MELON & PROSCIUTTO **GF**

Whipped Goat Cheese, Basil

AVOCADO TOAST **V**

*Smashed Avocado, Ricotta Salata,
Heirloom Cherry Tomatoes, Basil*

Entrées

CHOICE OF ONE

FRITTATA **V·GF**

Asparagus, Black Truffle, Gruyere Cheese

LOBSTER BENEDICT

Poached Lobster, Spinach, Lobster Hollandaise

SMOKED SALMON **GF**

*Dill Cream Cheese, Caper Berries, Roasted Beets,
Cucumber, Caviar*

CARROT CAKE FRENCH TOAST **V**

Micro Carrots, Whipped Cream Cheese

LAMB CHOPS

Orzo, Mint Gremolata, Natural Jus

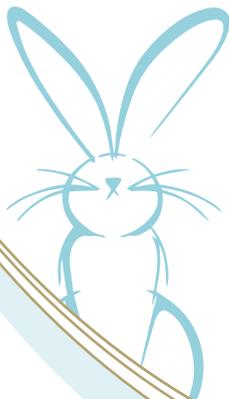
Dessert

CHOICE OF ONE

GIANT CINNAMON ROLL **V**

White Chocolate Creme

STRAWBERRY SHORTCAKE **V**



FIG

RESTAURANT

V VEGETARIAN **VG** VEGAN **GF** GLUTEN-FREE

Bubbles & Carafes



FIG MIMOSA SERVICE • \$99

Upgrade to Veuve Clicquot Reserve Cuvee Champagne • \$160

1 Btl Roederer Estate Brut + Choice of Orange or Grapefruit Carafe

FIG BELLINI SERVICE • \$105

Upgrade to Laurent Perrier La Cuvee Champagne • \$170

1 Btl Roederer Estate Brut + Choice of Peach or Strawberry

Sparkling

*Brut MV Roederer Estate, Anderson Valley
19 | 75*

*Brut Rosé Veuve Clicquot Reserve Cuvee, France
34 | 150*

*Veuve Fourny et Fils Blanc de Blancs
30 | 129*

*La Perle de Ma Mere Rose
19 | 75*

Pink

*Rose Palmier Royale, Napa Valley
19 | 80*

White

*Sancerre Maison Chantal, France
20 | 95*

*Sauvignon Blanc Palmier Royale, Napa Valley
20 | 95*

*Chardonnay Flowers, Sonoma Coast
23 | 110*

Red

*Pinot Noir Joseph Phelps, Sonoma Coast
30 | 120*

*Cabernet Sauvignon Daou Reserve, Paso Robles
25 | 120*

*Grenache + B & G, Chateauneuf-du-Pape, Rhone
25 | 120*



FIG

RESTAURANT