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## EASTER BRUNCH 2023

APRIL 9 - 11AM-3PM

\$77 PER GUEST ~ \$35 CHILD 10-2 ~ FREE UNDER 2

### STARTERS

*Enjoy the Trio*

**EVERYTHING DEVILED EGG + LOX**

**BLACKBERRY, CUCUMBER, CAPRESE SKEWER**

**SOUR CREAM + CHIVE POTATO POPPER**

### SOUP OR SALAD

**ELOTE CHOWDER**

sweet corn, tajin, cotija cheese, cilantro

or

**GREEN GODDESS**

cucumber, cabbage, edamame, avocado, radish

### ENTRÉES

*Select One*

**HONEY BAKED HAM**

loaded mashed potatoes, garlic butter green beans, pineapple glaze

**NEW ZEALAND RACK OF LAMB**

great northern bean puree with rosemary, tabouli salad, mint chermoula

**CRAB CAKE BENEDICT**

lump crab, avocado, preserved lemon, hollandaise

**PAPPARDELLE PRIMAVERA**

asparagus, cherry tomatoes, peas, spinach, lemon garlic cream

### DESSERT

*Select One*

**LEMON-BLUEBERRY TIRAMISU**

meyer lemon mascarpone, fresh blueberries, limoncello soaked lady fingers

**SALTED CARAMEL POT DE CRÈME**

callebaut chocolate, maldon sea salt

**HUMMINGBIRD CAKE**

banana, pineapple, pecans, cream cheese frosting

*Nakoma supports local farmers  
and serves organic ingredients  
when possible.*

ELEVATED DINING

*For parties of 6 or more there  
will be a 20% gratuity added.*