



EASTER BRUNCH 2024

SUNDAY, MARCH 31 ~ 11AM-3PM

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

STARTERS

Enjoy the Trio

LOBSTER + CHIVE DEVILED EGG

truffle salt, parmesan crisp

WHIPPED FETA CROSTINI

balsamic roasted strawberries

MAPLE BACON MINI MUFFIN

SOUP OR SALAD

CARROT GINGER MISO SOUP

pickled sweet peppers, chive oil

or

BLOOD ORANGE + FENNEL SALAD

baby greens, pistachios, creamy verjus dressing

ENTRÉES

Select One

HONEY BAKED HAM

cheddar & chive mashed potatoes, garlic butter green beans, blood orange glaze

NEW ZEALAND RACK OF LAMB

chili roasted asparagus, saffron rice, blistered cherry tomatoes, gremolata

BAGEL + LOX BENEDICT

everything bagel, heirloom tomato, rocket greens, shaved red onion, hollandaise, fried capers, country potatoes

BROWN BUTTER FARRO

garlic roasted wild mushrooms, sauteed spinach, burrata

DESSERT

Select One

LEMON MERINGUE PAVLOVA

blueberry compote, whipped cream

CARROT CAKE CUPCAKE

pineapple, golden raisins, cream cheese frosting

RASPBERRY + ROSEWATER PANNA COTTA

candied rose petals, lady fingers

*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.*