



## NAKOMA EASTER BRUNCH 2025

APRIL 20 • 10AM-2PM

\$78 PER GUEST • \$36 CHILD 10-2 • FREE UNDER 2

### STARTERS

*Enjoy the Trio*

**PROSCIUTTO + HERBED CREAM CHEESE WRAPPED ASPARAGUS**

**CACIO E PEPE DEVILED EGG**

parmigiano reggiano, cracked black pepper, crispy bucatini

**AVOCADO + POMEGRANATE BRUSCHETTA + FETA**

### SOUP OR SALAD

*Select One*

**ARTICHOKE + PRESERVED LEMON + HALOUMI CROUTONS**

**SPRING GREENS**

little gem lettuce, english peas, avocado, quinoa, purple radish, lemon basil vinaigrette

### ENTRÉES

*Select One*

**FLORENTINE BENEDICT**

potato roti, sauteed spinach, heirloom tomato, poached eggs, hollandaise

**PISTACHIO CRUSTED RACK OF LAMB**

israeli couscous, golden raisins, fennel & herb salad, za'atar labneh

**HOT HONEY + APRICOT GLAZED HAM**

green beans gremolata, scalloped potatoes

**SUNDRIED TOMATO + GOAT CHEESE RAVIOLI**

asparagus, cremini mushrooms, spinach, white wine cream

### DESSERT

*Enjoy the Trio*

**LEMON MERINGUE MACARON**

**CARROT CAKE CRINKLE COOKIE**

**MILK EGG MOUSSE SHOOTER**

*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.*