

BISCOTTI'S

EASTER BRUNCH

Sunday, March 31, 2024
7am-2pm

Regular menu also available

Cocktail MIMOSA

First Course
**WARM CHERRY AND
FRANGIPANE VOL-AU-VENT**
Almond Filling, Fresh Cherries, Citrus-Kirsh Crème Anglaise

Second Course
**EASTER EGG POTATO AND
SMOKED TRI-TIP HASH**
Roasted Marble Potatoes, Shredded Smoked Tri-Tip Roast,
Caramelized Onions, Two Eggs, Peppercorn Sauce

Third Course
WHITE CHOCOLATE MOUSSE BUNNY
Spring Flowers

\$47 Per Guest
Tax and gratuity not included

Items are prepared in facilities that process nuts and peanuts.

*The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens (such as: meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness. For our guests with food allergies and other related dietary restrictions, we are happy to discuss and attempt to accommodate your special needs.