



**CASS HOUSE**  
**SPRING BRUNCH SERIES**

**First Day of Spring: March 20th**

**Easter: April 24th**

**Mother's Day: May 8th**

**10:30-2:30, 4 courses, 45.00**

---

**market fruit**

yogurt, granola, garden sorrel, stoltey's honey

**steelhead gravlax**

caraway flatbread, green tomato, wild dill pollen, creme fraiche

. . . . .

**mishima ranch steak and egg**

grilled asparagus, pozo pepato, frisee, bernaise

**corned pork shoulder hash**

poached farm egg, green garlic, nettle, sweet potato,  
house cured bacon, grilled red onion

**wild mushroom quiche**

perigord truffles, spring onion, arugula,  
black trumpets, hedgehog, bluefoot, and wood ear mushrooms

. . . . .

**cowgirl creamery st. pat cow's milk cheese**

fennel-meyer lemon jam, peppered crackers

. . . . .

**pain perdu**

bourbon caramel, vanilla bean creme chantilly, blackberries

**mexican chocolate beignets**

dark chocolate ganache, cinnamon, cocoa nibs