

THE DRISKILL  
*Austin, Texas*

***Easter Brunch 2010***

*Champagne & Mimosa Bar*

*Passed in Egg Crates*

*Chef's Signature Truffled Egg Custard Served in the Shell*

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*Homemade Meringue Rabbit Ears*

***Our Chefs on Stage Dueling on the "D"***

***Little Bunnies***

*Mini Chicken Picatta*

*Ham, Mac and Cheese Breakfast Casserole*

*Mini Pancakes with Strawberries & Syrup*

*Mini Meatballs with Tomato Sauce*

***Easter "Eggs"***

*Chef Made to Order Omelets - Assorted Meats, Vegetables & Cheeses*

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*The Benedicts*

*"Lobster & Egg Benedict" - Fried Lobster Cake, Chive & Tomato Hollandaise*

*"Colonel's Benedict" - Biscuit, Brisket, Bacon & Country Gravy*

*"Traditional Eggs Benedict" - Canadian Bacon, English Muffin, Hollandaise*

***Off the Griddle***

*1886 Brioche & Banana Bread French Toast - Topped with Bananas, Maple Syrup & Mixed Berries*

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*Country Style Sausage & Applewood Smoked Bacon*

***Parfaits & Smoothies "Super Foods"***

*Made to Order Fresh Fruit Smoothies*

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*Driskill Granola Parfait - Homemade Apple Crunch Granola, Almonds, Berries, Plain Yogurt*

***Pulling a Rabbit out of a Hat***

*Cones of Chilled & Marinated Asparagus*

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*Corned Duck Breast-Quinoa, Braised Purple Kale, Loquat Confit*

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*Baked Salmon - Butterscotch Beans, Merguez Sausage, Brussels*

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*Wild Mushroom Risotto - Garlic Emulsion & Parley Butter*

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*Herb Roasted Prime Rib - Creamy Horseradish Sauce, Soft Rolls, Thyme Reduction*

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*Brown Sugar & Pineapple Glazed Ham- Dijon Mustard, Homemade Pineapple Relish*

***Cold Raw Bar***

*Tuna Ribbons - Avocado, Black Radish, Ginger Vinaigrette*

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*Crudo of Market Fish - Aloe Vera Granita, Fresh Chili & Citrus Vinaigrette*

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*Shrimp Cocktail with Spicy Cocktail Sauce*

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*Raw Oysters on the Half Shell - Mignonette & Horseradish*

***The 1886 Bakery***

*Flambé, Chocolates, Cakes, Pies, Tarts, & Profiteroles*

*Adults: \$65 Children: (12-6) \$32.50*

*Reservations Are Limited. Call (512) 391-7121*