



SONOMA COUNTY EASTER BRUNCH EGGSTRAVAGANZA 2017

April 13, 2017

Heather Irwin



As if a day off from kitchen duty isn't enough for mom (or dad), bottomless mimosas, grilled lamb and chicken and waffles should pretty much seal the deal. Here are our top brunch picks for Easter Brunch in Sonoma County for April 16, 2017. Reservations are strongly recommended if you plan on getting a good seat.

SANTA ROSA

Franchettis': For \$11, the "Sweet Plate" includes cinnamon swirl bread French toast, syrup with mango and pineapple, coconut chips and whipped cream with a choice of fruit, home fries or greens salad. Prix-fixe for \$28 includes Beef Wellington with poached eggs and asparagus salad and salmon lox with sliced red onions and whipped cream cheese. Regular menu and a la carte menu also available. Closed for dinner. 1229 Dutton Ave., Santa Rosa, franchesttis.com.

John Ash and Co.: Coming with an assortment of house-made brunch breads from pastry chef Casey Stone, starters include potato latkes, onion soup and fennel crepes. For the main course, rosemary and garlic marinated grilled lamb chops, black pig bacon and prawn omelette as well as fried chicken and buttermilk waffles are on the menu. 10 a.m. to 3 p.m., 4330 Barnes Road, Santa Rosa, vintnersinn.com

Mark West Lodge: Local caterer Brass Spatula will be cooking up Easter brunch at the Mark West Lodge this year from 10:30 a.m. to 2 p.m. The menu, priced at \$60 for adults and \$25 for children, includes prime rib with horseradish sauce, spinach and mushroom quiche and baked eggs with sweet potato, sausage and kale hash. For those with a sweet tooth, there will be pecan praline French toast with maple syrup, strawberry shortcake trifle and sweet breads. 2520 Mark West Springs Rd., Santa Rosa, themarkwestlodge.com

SONOMA

El Dorado Kitchen: From 9:30 a.m. to 3 p.m., Chef Armando Navarro will be featured in a 3-course prix fixe menu including eggs benedict with braised spinach and smoked salmon and a Maine lobster sandwich on a telera roll with bacon and lemon aioli. They will also be serving craft cocktails like a Bellini with white peach purée. Dinner will also be available from 5:30 p.m. to 9 p.m., \$55 per person. 405 First St. West, Sonoma, eldoradosonoma.com

Ramekins: Stations include fresh, custom-made omelets, buttermilk waffles with pecan-maple syrup and Dijon crusted pork. Family-friendly atmosphere with Easter cookie decorating. Adults \$65, children \$25, reservations are required. Two seatings at 10 a.m. and 12:30 p.m., 450 West Spain St., Sonoma, ramekins.com

Santé at Sonoma Mission Inn: For the Sunday buffet from 10 a.m. to 2 p.m., enjoy live entertainment while digging into a jump shrimp cocktail, classic deviled eggs or assorted antipasti, spicy capicola (pork) and imported artisan cheeses. There will be chef-attended stations featuring smoked fresh water eel, pastrami style cured salmon, and smoked rainbow trout salad. Carving stations are also available which include roasted filet mignon beef with house-made pastry and mushroom sauce. To finish off the meal, there will be over 15 desserts to choose from including passion fruit crème brûlée, lemon custard tartlets and dark chocolate dipped strawberries. 100 Boyes Blvd., Sonoma, fairmont.com

PETALUMA

Della Fattoria: Della Fattoria will not be doing special orders this year. However, those who want to pick up their Easter cookies, hot cross buns, carrot cake, coffee cake and other bakery treats can still do so Friday through Saturday in the Della Lounge. They are taking reservations for Easter brunch and will be seating large groups in the Della Lounge. 141 Petaluma Blvd N, Petaluma, dellafattoria.com

HEALDSBURG

Mateo's Cocina Latina: The breakfast menu from 9 a.m. to noon offers the classic Huevos Rancheros and house made green chorizo while the larger lunch menu from noon to 3:30 p.m. serves tacones with carne asada, pork carnitas quesadillas, pacific oysters and fresh, local ceviche. 14 Healdsburg Ave, Healdsburg.

WEST COUNTY & SONOMA COAST

Easter Bunny Camp: Crafts, face painting and an Easter egg hunt in the garden for kids 3-7, \$10, and reservations are required. Bunny Brunch in the main dining room includes breakfast bunny pancake, egg and cocoa for kids, and plenty of goodies for adults too. 7751 CA-1, Little River.

Rocker Oysterfeller's: Weather permitting, brunch will be served from 10am to 3pm on the patio (rain just moves the party inside). Two courses for \$32pp, includes choice of powdered sugar beignets with strawberry rhubarb compote, Hangtown Fry, buttermilk fried chicken with bacon cornmeal waffles, crab cake Benedict, Smoked Brisket hash, mimosas, plus egg hunt and chalk art. 14415 Shoreline Highway, Valley Ford, CA at the Valley Ford Hotel. Reservations highly recommended, rockeroysterfellers.com or 707-876-1983.

Timber Cove Resort's Coast Kitchen: A la carte brunch menu goes all out with fried quail and waffle with chili maple syrup, cheddar and bacon orzo mac and cheese, roasted leg of lamb, Coast Kitchen burger potato leek soup and their original "Easter Berry Cocktail with juniper gin, Chambord, raspberries, yogurt, honey and lemon juice . 21780 Highway 1, Jenner, 707-847-3231, coastkitchensonoma.com.

Zazu Restaurant and Farm: Pork belly chilaquiles, wild shrimp and grits, corned beef hash, bruleed cinnamon French toast with huckleberry maple syrup and oyster po'boy with bacon fat tartar sauce, \$29 per person. 6770 McKinley St., Sebastopol (at the Barlow), zazukitchen.com

<http://www.sonomamag.com/biteclub/sonoma-county-easter-brunch-eggstravaganza-2017/>