

Easter Brunch

PRIX FIXE 105
PER GUEST

OPTIONAL SHELLFISH OFFERINGS

CAVIAR PARFAIT* 95

SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE,
SIEVED EGG

CHEF'S OYSTER SELECTION* 24 PER HALF DOZEN
CHAMPAGNE MIGNONETTE

CHILLED 1/2 MAINE LOBSTER 72
DIJONNAISE

COLOSSAL SHRIMP COCKTAIL^{GF} 30
GIN-SPIKED COCKTAIL SAUCE

ICE-COLD SHELLFISH PLATTER 160
6 OYSTERS, WHOLE MAINE LOBSTER, 6 SHRIMP

APPETIZERS

CHOICE OF:

MICHAEL'S TUNA TARTARE* PEAR, GARLIC, MINT, PINE NUT, HABANERO-SESAME OIL

SWEET POTATO CAKES SALMON GRAVLAX, SOUR CREAM, APPLE BUTTER

TRUFFLE CAESAR LITTLE GEM, SWEET ONION CREMA, TRUFFLE DRESSING

SHRIMP LOUIE BUTTER LETTUCE, CRISPY CAPERS, TARRAGON

AVOCADO & CAVIAR ASPARAGUS, LEMON VINAIGRETTE, BASIL

BUTTER LETTUCE CUCUMBER, RADISH, HEARTS OF PALM, CITRUS VINAIGRETTE
ADD LOBSTER 10

ENTREES

CHOICE OF:

CRÈME BRÛLÉE FRENCH TOAST STRAWBERRY-RHUBARB COMPOTE, WHIPPED CREAM

CRAB BENEDICT ASPARAGUS, OLD BAY, CLASSIC HOLLANDAISE

GARGANELLI PASTA ARUGULA PESTO, PINE NUTS, FAVA BEANS, RICOTTA SALATA

KING SALMON PRESERVED LEMON COUSCOUS, SWEET 100 TOMATOES, DILL YOGURT

CHICKEN MILANESE ARUGULA SALAD, CARA CARA ORANGE, PARMESAN CHEESE

BOURBON STEAK BURGER RED ONION MARMALADE, AGED CHEDDAR, SECRET SAUCE

STEAK & EGGS HANGER STEAK, SUNNY-SIDE UP EGGS, BREAKFAST POTATOES
SUPPLEMENT FILET MIGNON 25

OPTIONAL ACCOMPANIMENTS

APPLEWOOD SMOKED BACON 5

BLACK TRUFFLE MAC & CHEESE 21

GRILLED ASPARAGUS 18

TRIO OF DUCK FAT FRIES 12

OPTIONAL DESSERTS

WARM BEIGNETS 15

VALRHONA MILK CHOCOLATE PUDDING, CONFECTIONER'S SUGAR

BASQUE CHEESECAKE 17

ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

ARTISANAL CHEESE 21

CHEF'S SELECTION, SEASONAL JAM & ACCOMPANIMENTS

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.