

Easter Brunch

PRIX FIXE 120
PER GUEST

OPTIONAL SHELLFISH OFFERINGS

- CAVIAR PARFAIT* 75

SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE
SIEVED EGG
- CHEF’S OYSTER SELECTION* 32 PER HALF DOZEN

CHAMPAGNE MIGNONETTE
- CHILLED 1/2 MAINE LOBSTER 64

DIJONNAISE
- COLOSSAL SHRIMP COCKTAIL 38

GIN-SPIKED COCKTAIL SAUCE
- ICE-COLD SHELLFISH PLATTER* 175

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
- CLASSIC CAESAR

BABY GEM LETTUCE, PARMESAN, GARLIC STREUSEL
- JUMBO LUMP CRAB CAKE

PINK PEPPERCORN TARTAR, OLD BAY, CITRUS
- AVOCADO & CAVIAR

ASPARAGUS, LEMON VINAIGRETTE, BASIL
- BUTTER LETTUCE

GREEN GODDESS, AVOCADO, OLIVE OIL CROUTONS

ENTREES

CHOICE OF:

- BRIOCHE FRENCH TOAST

CHANTILLY CREAM, BOURBON CARAMEL, PECAN CRUMBLE
- BAKED ARRABBIATA EGGS*

BURRATA, BASIL, CRISPY SOURDOUGH
- GARGANELLI PASTA

ARUGULA PESTO, PINE NUTS, FAVA BEANS, RICOTTA SALATA
- ORA KING SALMON*

CAULIFLOWER RICE, SNOW PEAS, FENNEL HERB SALAD
- QUICHE FLORENTINE

SPINACH, GRUYÈRE, WILD MUSHROOMS
- PRIME STEAK BURGER*

AGED WHITE CHEDDAR, RED WINE SHALLOT COMPOTE
- STEAK & EGGS*

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

25

OPTIONAL ACCOMPANIMENTS

- APPLEWOOD SMOKED BACON 14

BAKED MAC & CHEESE 17

GRILLED SHRIMP 32
- GRILLED ASPARAGUS 17

TRIO OF DUCK FAT FRIES 16

GRILLED 1/2 LOBSTER 64

DESSERTS

CHOICE OF:

- WARM BEIGNETS

VALRHONA MILK CHOCOLATE PUDDING, CONFECTIONER’S SUGAR
- BASQUE CHEESECAKE

ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH
- CRÈME BRÛLÉE

VANILLA BEAN, BLACKBERRIES, MINT

*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.