

Easter Brunch

PRIX FIXE 95
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
(CAN BE SERVED HOT WITH RED MISO BUTTER)

CHILLED COLOSSAL SHRIMP COCKTAIL 30
GIN-SPIKED COCKTAIL SAUCE
(CAN BE SERVED HOT WITH RED MISO BUTTER)
- ICE-COLD SHELLFISH PLATTER** 160
6 OYSTERS, WHOLE MAINE LOBSTER, 6 SHRIMP
(CAN BE SERVED HOT WITH RED MISO BUTTER)

APPETIZERS

CHOICE OF:

- MICHAEL’S TUNA TARTARE*** PEAR, GARLIC, MINT, PINE NUT, HABANERO-SESAME OIL
- SWEET POTATO CAKES** SMOKED SALMON, SOUR CREAM, APPLE BUTTER
- TRUFFLE CAESAR** LITTLE GEM, SWEET ONION CREMA, TRUFFLE DRESSING
- SHRIMP LOUIE** BUTTER LETTUCE, CRISPY CAPERS, AVOCADO
- AVOCADO & CAVIAR** ASPARAGUS, LEMON VINAIGRETTE, SCALLION OIL
- BUTTER LETTUCE** CUCUMBER, RADISH, HEARTS OF PALM, CITRUS VINAIGRETTE
ADD LOBSTER 25

ENTREES

CHOICE OF:

- CRÈME BRÛLÉE FRENCH TOAST** STRAWBERRY COMPOTE, WHIPPED CREAM
- CRAB BENEDICT** SPINACH, 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

DESSERTS

CHOICE OF:

- WARM BEIGNETS** VALRHONA MILK CHOCOLATE PUDDING, CONFECTIONER’S SUGAR
- BASQUE CHEESECAKE** ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

OPTIONAL ACCOMPANIMENTS

- APPLEWOOD SMOKED BACON** 12

BLACK TRUFFLE MAC & CHEESE 21
- BREAKFAST POTATOES** 12

TWO EGGS YOUR CHOICE 8

*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.