
Easter Brunch

Beginnings

Omelets to Order
Soft Organic Scrambled Eggs NF
Brioche French Toast, Dried Berries, Warm Syrup NF
Hi Rise Bread Co. Scone Bar, Jams & Jellies
Nueske's Smoked Bacon NF
Mixed Berries and Vanilla Crème GF
Handmade Pastries, Danish & Muffins
Pain D'Avignon Bagel, Soft Cream Cheese
Smoked Fish Collection NF
Smoked Salmon Pastrami, Atlantic Smoked Salmon

Entrées

Roasted New Zealand Rack of Lamb NF
Black Garlic Jus, Rosemary Flavors

Carnaroli Lobster Risotto GF/NF
*Prepared in 18-Month Parm Wheel,
Butter Poached Maine Lobster, Tomato Fonduta*

Glazed Cobb Smoked Virginia Ham GF/NF
Yukon Potato Cheddar Purée

Spring Vegetable Scramble GF/NF
Spinach, Feta, Tomato Confit

Jae's Handmade Sushi* NF
*Spicy Tuna Maki, Avocado Roll, Torched Salmon,
Pickled Ginger, Wasabi, Scallion Mayo*

Chicken & Waffles NF
Cornflake Crusted Thighs, Fresno Syrup

Lobster Bolognese NF
Dashi Butter, Spring Root Vegetables

Black Truffle Tortellini NF
Spinach, "Bolo Butter"

Spring Jersey Asparagus NF
DE Hydro Eggs, Truffle Hollandaise

Modern Raw Bar

Oysters and Clams are Gluten, Nut & Dairy Free.

Island Creek Oyster Bar
Jumbo Shrimp Cocktail
Stone Crab Claws
Ahi Tuna Poke*
Dressed Lobster

Appetizers

Formaggio Kitchen Cheese Collection,
Warm Dates, Jams, Preserves

Salted Marconas, Fra Mani Salumi, Mortadella
Country Bread, Artisanal Crackers

Burrata Bar, Maple Brook Farms Burrata, Spring Pesto,
Garbanzo Purée, Roasted Eggplant, Romaine Leaves,
Garlic Pita, Naan Bread, Focaccia NF

Desserts

Chocolate Covered Strawberries V/GF/NF
Assorted French Macaron GF
Assorted Pate Fruit V/GF/NF
Assorted Bon Bon
Brownie with Vanilla Cremeux GF/NF
Carrot Cake Cheesecake GF/NF
Coffee Crème Brulee GF/NF
Strawberry Tiramisu Verrine GF/NF
Blueberry Shortcake Cream Puff NF
Salted Caramel Choco Chip Biscotti NF
Pistachio Tart
Chocolate Pot de Creme NF/GF
Rice Krispie Treats

EXECUTIVE CHEF DAVID DANIELS

{ GF- Gluten Free / V - Vegan / VEG - Vegetarian / DF - Dairy Free / NF - Nut Free }

**These Items are served raw or undercooked. Consuming raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*