



EASTER BRUNCH
SUNDAY, APRIL 20TH, 2025
THREE COURSES \$85

FIRST COURSE

KAREN ELIZABETH SCALLOPS
Carnaroli rice, split pea-green garlic gremolata, carrot saffron emulsion

ASPARAGUS POTAGE
Brioche, preserved lemon, crème fraîche, caviar

HOPKINS FARM LAMB CANNELLONI
Baby leeks, mustard greens

CARAMELIZED CARROT SALAD
Fava bean hummus, ras el hanout, walnut crumble, pea greens

CHILLED NATIVE OYSTERS
Cucumber, grapefruit, ginger

SMOKED COD-CRAB CROQUETTES
Jonah crab, romesco sauce, Marcona almonds, Castelvetrano olive

MAIN COURSE

LOBSTER HASH
Grilled lobster tail, poached eggs, Béarnaise sauce

PASTRAMI BEEF BENEDICT
Blackbird Farm beef, marinated cabbage, grain mustard hollandaise

MURRAY'S CHICKEN
Poached breast & crispy skin, beluga lentil, pickled apple, mushroom bouillon

SPRING VEGETABLE QUICHE
Vermont Creamery Coupole, young radish, herbs & blossoms

GEORGES BANK FLUKE
Glazed spring vegetables, mâche, sauce grenobloise

STEAK & EGGS
Grilled sirloin, sunny side egg, artichokes, confit potato, smoked paprika hollandaise

DESSERT

LEMON MERINGUE TART
Meyer lemon, poppy seed, rhubarb

CARROT CAKE
Marigold, pistachio, Castle Hill honey

MANJARI GÂTEAU
Blood orange, brown butter, Sauternes

*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.
If you have any allergies, please bring them to your server's attention.*

