
EASTER BRUNCH

RAW BAR

assortment of freshly shucked oysters

little neck clams

pouched jumbo prawns

marinated shellfish salad

snow crab claws

CHEESE & CHARCUTERIE

oregano cheddar, der edel bleu cheese

kunik, honey goat cheese log

smoked salmon, beef bresaola, serrano ham, sweet coppa

whole grain mustard, herb marinated olives, strawberry balsamic jam, fig, almond cake, cream cheese, capers, red onion

SALADS

GARBANZO BEAN SALAD

persian cucumber, sweet pepper, spring and red onion
crumbled feta cheese, spring herbs, buttermilk dill dressing

CHERRY TOMATO PANZANELLA

pearline mozzarella, basil, red onion, challah
croutons, balsamic vinaigrette

GREEN ASPARAGUS SALAD

mango fennel, scallion, fava, peas, mint leaves
manchego, strawberry vinegar dressing

SPINACH CILANTRO SAFFRON CAULIFLOWER SALAD

shellfish medley, tomato, cardamom infused israeli couscous
harissa, jerez vinegar dressing

CLASSIC CAESAR

sourdough croutons, parmesan cheese, traditional

SEASONAL BABY LEAF SALAD

orange, easter radish, pomegranate, sunflower seed, farro
cinnamon, honey, citrus dressing

LIVE ACTION STATIONS

GREEN MEADOW FARMS COUNTRY HAM

maraschino mustard glaze, broccoli
romanesco, peanut butter, green onion
edamame, sweet potato mash, toasted peanuts

BRAISED SPICED RUBBED BEEF BRISKET

roasted rosemary rainbow carrot and radish, garlic parsley,
herbed marble potatoes braised jus

OMELET AND MADE TO ORDER EGGS

apple wood smoked bacon, chicken apple sausage

FRESHLY MADE BELGIUM WAFFLE

CLASSIC & BLUEBERRY

Fresh cut strawberries, whipped butter, whipped cream
Maple syrup, candied pecans

SALMON

leek and mushroom strata, charred lettuce, meyer lemon spring
kale salsa verde

ROASTED STUFFED MERGUEZ LAMB LEG

roasted pickled pearl onions, fava bean, sugar snap peas,
asparagus, cannellini bean, pancetta, garlic parsley, meyer lemon,
mint, thyme, lamb jus

CLASSIC OR CRAB CAKE BENEDICT

poached egg, english muffin, hollandaise sauce
canadian bacon

FRESH PASTA AND GRAINS

traditional macaroni and cheese, artichoke, spinach
ravioli, mint, spring onion, pea sauce, quinoa pilaf
garbanzo beans, baby kale, carrots, golden raisins
marcona almonds, basil puree

DESSERTS

holiday cupcakes, assorted cookies, white chocolate mousse rabbits
rice crispy treats, coconut macaroon bird's nest, carrot cake parfaits
peanut butter eggs, cinnamon swirl coffee cake, lemon meringue tarts
meyer lemon upsidedown cake, mixed berry strudel, milk chocolate caramel tarts
mocha cappuccino mousse, strawberry rhubarb cheesecake, hummingbird cake
blueberry cream puffs, banana cream pie parfaits

ADULTS: \$72 (PLUS TAX) KIDS: \$36 (PLUS TAX) AGES 5-12

NON ALCOHOLIC DRINKS ARE INCLUDED

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.

A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE