



# Easter Sunday Brunch

## Appetizer Buffet

### Sushi \*

Salmon Maki, California & Cucumber Rolls, Pickled Ginger, Wasabi, Soy Sauce

### Shrimp Cocktail

Lemon, Cocktail Sauce

### East Coast Oysters \*

On The ½ Shell, Lemon, Ginger Mignonette

### Snow Crab Claws

### Grilled Vegetable Platter

### Smoked Fish Platter

Salmon & Sturgeon, Capers, Red Onion, Lemon, Sliced Tomato, Cream Cheese

### Roasted Spring Asparagus

Goat Cheese

### Caprese Salad

### Make Your Own Salad

Romaine Lettuce, Mixed Greens

Shredded Carrots, Cucumber, Cherry Tomatoes, Radish, Peppers, Red Onion, Shaved Parmesan Cheese

House Dressing, Balsamic Dressing, Caesar Dressing, Lemon Vinaigrette \*

### Grains & Legumes Salad

Vegetable Tabbouleh Salad, Haricot Verts, Quinoa, Chickpeas & Almonds

### Artisanal Cheese Board & Charcuterie Platter \*



## Choice of Entrée

### Egg White Frittata

Mushrooms, Spinach, Fresh Mozzarella, Arugula & Heirloom Tomato Salad

### Lemon Ricotta Pancakes

N. Y. Maple Syrup

### Croque Madame \*

Parisian Ham, Gruyere Cheese, Mornay Sauce, Sunny Side Egg, Mixed Green Salad

### Roasted Murray's Chicken

Mustard Greens, Baby Corn, Shitake Mushrooms, Sauternes Wine Sauce

### Beef Filet Mignon (8 oz.) \*

Whipped Potato Purée, Vegetable Succotash, Sherry Wine Jus

### Baked Ham

Sweet Potato Pont Neuf, Roasted Apple, Haricot Verts, Madeira Wine Jus

### Roasted Halibut

Celery Root Purée, White Asparagus, Swiss Chard Leaf, Grain Mustard Sauce

### Wild Mushroom & Green Asparagus Risotto

Truffle Parmesan



## Choice of Dessert

### New York Cheesecake

Graham Cracker, Strawberries, Strawberry Sorbet

### Opera Cake

Salted Caramel Ice Cream, Hazelnut Tuile

### Lemon Meringue Tart

Meringue, Sicilian Pistachio, Coconut Sorbet