EASTER BRUNCH

SUNDAY, APRIL 17 | 11AM-4PM

FIRST

Deviled Eggs

Crispy Chives | Prosciutto | Black Truffle

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Spring White Asparagus Soup

Brown Butter | Toasted Hazelnuts

SECOND Choice of

Lobster Eggs Benedict & Caviar

Lobster Tail | Crispy Potato | Truffle Hollandaise | Crispy Potato Wedges

Salmon Coulibiac

Baked Whole Alaskan Salmon Filet in Puff Pastry | Eggs | Mushrooms Spinach | Bamboo Rice & Quinoa

Steak and Biscuits

Filet Mignon Medallions | House-Made Buttermilk Biscuit Two Eggs Any Style | Sausage Gravy | Crispy Potatoes

Roasted Airline Chicken Breast

Spring Root Vegetables | Buttermilk Mash Potatoes | Chicken Jus

Herb Roasted Lamb Leg Carved

Flageolet Beans | Carrots | Thyme Scented Lamb Jus

EASTER DESSERT BUFFET OF FRENCH PASTRIES

Carrot Cake Verrine | Hummingbird Cupcakes Chocolate Mousse Cup | Yogurt Panna Cotta "Egg"

> \$75 Per Person Excluding tax and gratuity

