

Easter Brunch Menu

\$45 PER PERSON

FIRST COURSE

your choice of

Yogurt Parfait

cherries, dark chocolate, agave

Ricotta Toast

charred ramps, chile oil, radish

Farm Salad

market vegetables, champagne vinaigrette, primolio

SECOND COURSE

your choice of

Classic Benedict*

english muffin, poached egg, Nueske's ham, truffle hollandaise

Smoked Salmon Bagel

onion, caper, tomato, cream cheese, everything bagel

Chicken and Waffle*

buttermilk fried chicken, maple syrup, hot sauce

King Crab Benedict*

remoulade hollandaise, poached egg, pickled red onions +10

Lobster Roll*

calabrian chile butter, old bay mayo, New England milk roll +15

Steak Frites*

8oz skirt steak, beef fat fries, chimichurri +25

DESSERT

Cheesecake

strawberry compote, pretzel crust, strawberry streusel

Luxe Upgrades

6 Oysters* | 26

balsamic mignonette, house cocktail sauce

Seafood Tower*

lobster, king crab, jumbo shrimp, oysters

Half Tower | 115 Full Tower | 230

Caviar Service

proudly serving Rare Tea Cellar Caviar

Golden Kaluga* | 95 Reserve White Sturgeon* | 145 Emperors Osetra* | 195

^{*}These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that a 4% surcharge will automatically be applied to all guest checks and a 20% service charge will automatically be applied to parties of 6 or more.