

## 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