

Easter Brunch

For the Table

Buttery Croissants \$12

Red Currant Jam, Salted Honey Butter

Brioche Donuts \$20

Hazelnut Bavarian, Wild Red Strawberries

Black River Royal Caviar \$125

Shaved Egg, Brioche, Potato Bilinis, Chives, Red Onion, Creme Fraiche

Appetizers

Smoked Salmon

Dill Waffles, Crème Fraiche, Smoked Trout Roe

Foie Gras and Duck Liver Pate

Port Gel, Toasted Pistachio, Fig Jam, Brioche

Brioche French Toast

Fresh Berries, Rhubarb Compote, Bourbon Maple Syrup

Australian Tiger Prawns

Creamy Polenta, Tasso, Prawn Essence

Venison Sausages

Brown Sugar Onion Marmalade, Blackberry Venison Jus

Main Course

Maryland Crab Cakes

English Muffin, Hollandaise, Osietra Caviar

Fennel & Coriander Crusted Halibut

Butter Poached White Asparagus, Fennel Puree Bearnaise

Chicken Schnitzel

Poached Egg, Pommes Fourchettes, Wild Mushroom Mornay

Braised Short Rib

Red Pepper and Onion Hash, Poached Egg, Cabernet Reduction

Three Egg Omelet

Baby Spinach, Wild Mushrooms, Baby Arugula Salad, Pommes Frites

Dessert & Fromage

Goat Cheese Crèmeux

Walnut Sablée, Pickled Beet, Beet Vinaigrette, Petite Lettuce Salad

Flourless Chocolate Cake

Vanilla Bean Crème Anglaise, Manjari Namelaka, Lime Gelee

Carrot Entremet

Carrot Cake, Cream Cheese Mousse, Pecan Crunch, Carrot Gel

\$115 Per Person