



## EASTER BRUNCH

**MARCH 31ST, 2024**

**THREE COURSES \$85**

### FIRST COURSE

**JONAH CRAB & CELERY ROOT ROSTI**

*Chipotle remoulade, pineapple*

**BAKED OYSTERS**

*Spinach, bacon, cherry pepper crema*

**BRAISED BEEF EN CROÛTE**

*Rhubarb jam, radish salad*

**BABY GREENS SALAD**

*Shaved vegetables, sun dried tomato vinaigrette, crostini*

**POTATO & SPRING ONION SOUP**

*Bianchetti truffles, rye croutons*

**GEORGES BANK SCALLOPS**

*Spiced yogurt, roasted carrots, pomegranate, sourdough crostini*

### MAIN COURSE

**LOBSTER HASH**

*Poached lobster tail, poached eggs, béarnaise*

**HASH BROWN BENEDICT**

*Hollandaise, Canadian bacon, cheddar cheese*

**BEEF TournEDOS**

*Garlic-dill potatoes, creamed spinach, peppercorn sauce*

**CINNAMON BUN FRENCH TOAST**

*Fruit jam, whipped crème fraîche*

**SWEET POTATO GNOCCHI**

*Brown butter, pecorino, broccoli rabe*

**PAN SEARED SALMON**

*Red beet hash, fennel, tomato vinaigrette*

### DESSERT

**HONEY CHIFFON PIE**

*blackberry sorbet*

**MUDSLIDE GATEAUX**

*Dark chocolate, Irish cream*

*Raw meat & shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.*

*If you have any allergies, please bring them to your server's attention.*

