



NEW YEAR'S DAY BRUNCH 2023

APPETIZER

NEW ENGLAND CLAM CHOWDER

Oyster crackers 12.

HOUSE-MADE LOX

"Everything" bagel, caperberries, red onion, tomato, chive cream cheese 18.

BRIE APPLE TOAST

Sourdough, Brie cheese, local apples, whole grain mustard, honey 17.

TRUFFLE RISOTTO

Crispy shallot, parmesan 24.

BABY KALE SALAD

Pears, shaved Brussels sprouts, walnuts, apple cider vinaigrette 16.

ENTRÉE

LOBSTER HASH

Poached eggs, Béarnaise, grilled baguette 26.

CURRIED LAMB CHOPS

Kale, quinoa, pomegranate glaze, pistachio 42.

SEARED SCALLOPS

Creamed leeks, warm orzo salad 39.

CRAB CAKE SANDWICH

Lemon caper remoulade, gem lettuce 26.

FRENCH TOAST CASSEROLE

Champagne-macerated berries 18.

TRADITIONAL EGGS BENEDICT

Thick cut english muffin, house smoked ham, Hollandaise sauce, 18.

DESSERT

CARROT CAKE

Cream cheese mousse, salted caramel, brown sugar-clover ice cream 10.

S'MORES BAR

Dark chocolate ganache, marshmallow, graham cracker-chocolate crunch ice cream 10.

ICE CREAM & SORBET

Whipped cream, chocolate sauce, or caramel 9.

Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness. Last, but not least, please refrain from the use of mobile phones in the dining room.

