
Easter Brunch Menu

(\$65 prix fixe)

APPETIZERS

- Honey Burrata** | prosciutto, melon, truffle honey, toast points
- Caesar Salad** | baby romaine, Parmigiano-Reggiano, croutons, house made dressing
- Blue Point Oysters on a ½ Shell** | cocktail sauce, fresh lemon
- Waffle Crab Cake** | avocado, red onion, cilantro, tomato, mango syrup
- Pizza Rustica** | ricotta, Parmigiano-Reggiano, mozzarella, prosciutto, salami, ham, fig jam
- Trio of Meatballs** | truffle meatball, sicilian meatball, pork meatball

ENTREES

- Smoked Salmon** | hardboiled egg, red onion, capers, crème fraiche, bagel crisp
- Steak & Eggs** | 12oz bone-in NY Strip, two eggs, potato pancake
- Tagliatelle Truffle** | black truffle, cream, truffle Romano cheese, lobster tail
- Rack of Lamb** | dijon mustard, garlic mashed potato, lamb au jus
- Surf & Turf** | 6oz filet, 3oz Brazilian lobster tail, lobster cream sauce
- Chicken Capricciosa** | panko crusted, arugula, fresh mozzarella, cherry tomato, lemon vinaigrette
- Pistachio Crusted Halibut** | wild mushroom risotto, leek puree

DESSERT

- Tiramisu** | lady fingers, espresso, mascarpone cheese, cocoa powder
- Chocolate Layer Cake** | a classic chocolate torte
- Assorted Gelato** | vanilla bean, pistachio, chocolate, and hazelnut

KIDS BUFFET - \$25

Featuring:

French Toast | Pancakes | Chicken Tenders | Flatbreads | Macaroni and Cheese | Sundae Bar



Executive Chef **Denis Radovic**