

# Easter Sunday

## - Brunch Menu -

Seatings at 10:00 / 11:00 / Noon - \$49 pp

💙💜💙 **BOTTOMLESS MIMOSAS INCLUDED** 💙💜💙

Freshly Baked... Bagel, Hazelnut Croissants, Muffins, Danish

## Gourmet Fruit Bowl

choice of:

- Eggs Benedict** Poached egg, toasted English muffin, prosciutto di parma, finished with hollandaise
- Red, White & Blue Waffle** Sugar dusted Belgium waffle, fresh strawberries, blueberries, whipped cream
- Challah French Toast** Thick cut, brown-butter and egg-seared, Nutella drizzle, touch of whipped cream
- Green Eggs & Steak** Prime Hanger steak, two sunny side-up eggs, touch of chimichurri \* add charge
- Roasted Salmon** Fresh mango and herb salsa, potato pancake
- Eggplant Stack** Fresh mozzarella, plum tomato, baby arugula salad, aged balsamic, EVOO

## ♥ Dessert Platter ♥



## - Dinner Menu -

### Dinner Menu Starting at 1:00 pm (\$65)

• • • • • *Choice of* • • • • •

## Easter Spring Salad

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Lasagna Bolognese - Individual Antipasto - Eggplant Stack - Vegetable Chowder

• • • • • *Choice of Entrée* • • • • •

*Chicken Caprice* Chicken cutlet, fresh-herb marsala & cremini mushroom gravy, mozzarella

Roasted Salmon Sweet fresh corn & pancetta sauté

**Truffle Lobster** Fresh lobster meat, delicate white truffle crema, mezza rigatoni \*add charge

**Virginia Ham** Slow roasted in a rich maple and pineapple honey glaze

**Filet Mignon** Center-cut filet of beef, served with side of sauce béarnaise \*add charge

**Rack of Lamb** Dijon and fresh herb crusted New Zealand chop \*add charge

• • • Dessert Selection • • •

*[Menu subject to minor changes]*

**Children's Menu Available for Brunch & Dinner \$28 ★ (914) 248-7200**