



EASTER BRUNCH

April 12, 2020

caviar service— served with
sourdough blini & classic accompaniments

KALUGA, China - 150 -
The Caviar Company, 1 oz

IMPERIAL WHITE, Canada - 90 -
Petrossian Caviar, 30g

TSAR IMPERIAL OSSETRA, Israel - 300 -
Petrossian Caviar, 50g

JEFFREY'S SEAFOOD TOWER

oysters, shrimp & king crab served with cocktail sauce, mignonette & lemon

pastries—

*double chocolate muffin
country biscuits
morning buns
Swedish Hill croissants
kouign amann
home-made jam*

on the buffet—

DEVILED EGGS TWO WAYS
with black truffles & trout roe

TERRINE OF FOIE GRAS
strawberry & brioche

**CRISPY BACON &
BREAKFAST SAUSAGE**

ORECCHIETTE & CHEESE GRATIN
with Parmesan & breadcrumbs

SALAD OF HEILOOM TOMATOES
*feta cheese, shaved fennel
lemon oil & capers*

SPRING PEA & PANCETTA
*new potatoes, mint &
fried Marcona almonds*

**CHILLED ASPARAGUS &
LEEK VINAIGRETTE**
chopped egg & chervil

made to order—

EGGS BENEDICT
*with country ham & Béarnaise
on housebaked English muffins*

CHORIZO & EGGS
with avocado, herbs & hot sauce

SOFT SCRAMBLED EGGS
*with lobster, tarragon
& crème fraîche*

MOREL MUSHROOM OMELETTE
with hollandaise & chives

**LEMON RICOTTA
PANCAKES**
with blueberry maple syrup

on the carving station—

LEG OF LAMB "PORCHETTA"
with golden raisin & mint salsa verde

WOOD ROASTED PRIME RIBEYE
with horseradish cream & silver dollar brioche rolls

SMOKED FAROE ISLAND SALMON
grain mustard & honey glazed

desserts in the bar—

assorted macarons

strawberry cream puffs

*white chocolate
passion fruit eclairs*

palmiers

brown butter tartlets

chocolate hazelnut tartlets

dark chocolate espresso truffles