



**EASTER BRUNCH**

*April 17, 2022*

**caviar service—**

*served with sourdough*

*blini & classic accompaniments*

**ROYAL WHITE, California**  
*The Caviar Company, 1 oz*

- 105 -

**OSSETRA, Belgium**  
*The Caviar Company, 2 oz*

- 300 -

**KALUGA, China**  
*The Caviar Company, 1 oz*

- 155 -

**IMPERIAL GOLDEN OSSETRA, China**  
*The Caviar Company, 4 oz* - 700 -

**JEFFREY'S SEAFOOD TOWER**

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

**pastries—**

*Eilzabeth Street croissant*

*blueberry cream scones*

*lemon poppyseed cake*

*dark chocolate muffins*

*cardamom coffee cake*

**on the buffet—**

**DEVILED EGGS TWO WAYS**  
*black truffles & trout roe*

**TERRINE OF FOIE GRAS**  
*strawberry & brioche*

**CRISPY BACON &  
BREAKFAST SAUSAGE**

**ORECCHIETTE & CHEESE GRATIN**  
*with parmesan & breadcrumbs*

**SALAD OF ROASTED BEETS**  
*little gem lettuce, feta cheese,  
calamansi dill vinaigrette*

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

**CHILLED ASPARAGUS &  
LEEKS 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*

**LEMON RICOTTA PANCAKES**  
*with maple blueberry syrup*

**on the carving station—**

**LEG OF LAMB "PORCHETTA"**  
*with golden raisins & mint salsa verde*

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

**HOT SMOKED FAROE ISLAND SALMON**  
*glazed with grain mustard & honey*

**desserts in the bar—**

*assorted macarons*

*hazelnut cream puffs*

*caramelized white  
chocolate tartlets*

*chocolate-rose cookies*

*raspberry lemon tartlets*

*sesame chocolate  
crunch bar*