



NEW YEAR'S DAY BRUNCH

JEFFREY'S SEAFOOD TOWER

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

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

pastries—

Lemon Poppy Olive Oil Muffin

Apple Kouign Amann

Earl Grey Tea Cake

Dark Chocolate Babka

Elizabeth Street Croissants

on the buffet—

DEVILED EGGS TWO WAYS

*with black truffles
with smoked trout roe*

POTATO LATKES

*with persimmon butter
& sour cream*

CRISPY BACON & BREAKFAST SAUSAGE

ORECCHIETTE & CHEESE GRATIN

with parmesan & breadcrumbs

CHOPPED SALAD

*chicories, roasted beets,
horseradish & dill vinaigrette*

MARBLE POTATOES & PANCETTA

sherry shallots & grilled scallions

CHILLED ASPARAGUS &

LEEKS VINAIGRETTE

chopped egg & chervil

made to order—

EGG 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 blackberry maple syrup

on the carving station—

LEG OF LAMB "PORCHETTA"

with golden raisin & mint salsa verde

WOOD GRILLED PRIME RIBEYE

with horseradish cream & silver dollar brioche rolls

SMOKED FAROE ISLAND SALMON

grain mustard & honey glazed

desserts in the bar—

Pistachio Opera

Chocolate Truffles

Mandarin Budino

Assorted Macarons

Egg Nog Chouquette

Chocolate Mousse Cake