



EASTER BRUNCH
April 21, 2019

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

on the buffet—

pastries—

*cranberry orange tea cake
dark chocolate scones
morning buns
Elizabeth Street croissants
kouign amann
home-made jam*

TRUFFLED DEVEILED EGGS
with black truffles

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*

**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

chocolate tahini tartlettes

*white chocolate
passionfruit eclairs*

caneles

chocolate truffles

coffee & walnut financiers

lemon lime tartlettes