

### **Amuse**

caramelized maple banana flan in an eggshell,  
toasted house granola, fresh cream



## **Appetizer**



### **Taylor Bay Scallop Ceviche**

chilled on the half shell with sea beans, tomato, coriander

### **Chilled East and West Coast Oysters**

East Coast Wellfleet and West Coast Kusshi oysters,  
chilled on the half shell with lemon pepper granita

### **Pork Belly**

smoked and slow roasted Niman Ranch pork,  
poached egg, soft white polenta, candied kumquats, pork jus

### **Crisp Duck Egg**

creamy spinach, duck foie gras sauce,  
Sauternes pickled baby onion

### **Foie Gras Duet**

classic pressed terrine of La Belle Farms,  
parfait with Hudson Valley Farm, cider, walnut and warm brioche

### **Burrata Salad**

handmade local burrata cheese, petite spring vegetables,  
heirloom Toybox tomatoes, white balsamic vinaigrette

### **Wagyu Steak Tartare**

hand cut Kobe style beef with quail egg,  
Cognac gelée, traditional garnish, toast points

### **Montauk Fluke**

thinly sliced crudo, saffron pickled spring ramps,  
crisp artichoke hearts, mache leaves

### **Softshell Crab**

crisp buttermilk crab, fresh hearts of palm,  
pickled pineapple, aromatic coconut foam

### **Caviar Service**

Caspian Golden Osetra, *Acipenser Gueldenstaedtii*, (Germany) \$ 180.00 per ounce  
Siberian Sturgeon, *Acipenser Baerii*, (Germany) \$ 95.00 per ounce

*each served with traditional garniture, toast points, tiny corn pancakes*

## **Main Course**



### **French Onion Omelet**

farm eggs, three varieties of caramelized onions,  
brandy flambé, crusty gruyere cheese, rosemary roasted marble potatoes

### **Niman Ranch Steak**

char-grilled center cut with Pinot Noir mushroom marmalade,  
smoked Yukon Gold potato purée

### **Lobster**

Nova Scotia lobster, butter poached,  
asparagus panna cotta tartlett, Coraline leaves,  
brandied lobster sauce

### **Crescent Farms Duck**

apple~honey and spice crusted breast,  
roasted root vegetables and farro, wild huckleberry sauce

### **Waffle Eggs Benedict**

poached eggs, oatmeal and grain waffle,  
lightly smoked ham loin, classic lemon hollandaise

### **Halibut**

seared Atlantic halibut, melted spring onions  
aromatic carrot vinaigrette, crisp organic Maitake mushrooms

### **Golden Pancakes**

buttermilk pancakes, gold dusted milk chocolate,  
caramelized hazelnuts, smokey bacon, Vermont maple syrup

### **King Salmon**

organic Pacific salmon seared a la plancha, Meyer lemon,  
mushroom ~ miso consommé, bok choy, aromatic jasmine rice

### **Branzino**

Mediterranean sea bass fillet, wild shrimp crust,  
lemon, olive oil and saffron nage, classic Romesco sauce, zucchini

### **Cavatelli**

handmade ricotta cavatelli, spring vegetables, Parmigiano Reggiano



### **Dessert Trio**

classic chocolate Marquise Brooklyn Bridge  
passion fruit almond tartlett, toasted meringue  
vanilla bean ice cream, blood orange sorbet

### **Handmade Holiday Chocolates and Confections**

Fixed Price \$ 125.00

*Easter Sunday Brunch*

*April 21, 2019*