

LE POISSON

CHEF THOMAS BURKE

3 COURSE BRUNCH

\$85 PER PERSON

FIRST COURSE

BEET & ENDIVE SALAD

Granny Smith apple, Ricotta Salata & truffle vinaigrette

HAMACHI TARTARE

marinated cucumbers, cilantro & avocado gazpacho

SPRING PEA VELOUTÉ

chilled with buttermilk, chive blossoms & caviar

MARKET GREEN SALAD

cucumber, cherry tomato & lemon vinaigrette

MAINE DIVER SCALLOP

green asparagus, morels & brown butter sabayon

MAIN COURSE

LOBSTER OMELETTE

Maine lobster, comté & fine herbs

CRAB BENEDICT

Jonah crab & meyer lemon hollandaise

DOVER SOLE

ratatouille, green olive-caper purée & a golden squash nage
(\$20 supplement)

STEAK & EGGS

prime filet mignon, scrambled eggs, crispy duck fat potatoes & sauce Béarnaise

LONG ISLAND DUCK CONFIT

frisée & citrus salad, fine herbs & duck jus

DESSERT COURSE

SOUFFLÉ

Grand Marnier, chocolate, or pistachio

PARIS-BREST

pâte à choux, sliced almonds & praline
mouseline

MILLE-FEUILLE

pastry cream, whipped cream & fresh berries

CHOCOLATE ORANGE BAR

chocolate mousse & orange crème bavarois

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.