

Easter Brunch Menu

Starters

Chilled Green Pea Soup	\$14
French Onion Soup with garlic croutons and aged gruyere cheese	\$16
Warm Onion Tart Crispy Brussel sprouts, apples, caramelized onions, Bucheron goat cheese, cranberries, red pepper coulis, and sweet chili sauce	\$16
Belgian Endive Salad apples, candied pecans, blue cheese, rosemary mustard dressing, in a spring roll cone	\$18
Ahi Tuna Tartare with smashed avocado, asian vinaigrette, and wonton chips.....	\$18
Grilled Octopus diced tomato, grapes, confit shallots, shishito peppers, scallions, basil, white wine, chili sauce	\$19
Fish Croquettes mixed salad with pickled cucumber, radish, and spicy mango sauce	\$18

Brunch

Rosemary Breakfast Scrambled eggs, French toast, with breakfast potatoes and bacon	\$24
Eggs Norwegian (homemade salmon gravlax) Two Poached Eggs, spinach, English muffin, red pepper hollandaise with breakfast potatoes	\$26
Classic Omelets Ham and cheese or Vegetarian with salad and breakfast potatoes.....	\$26
Classic French Toast mixed berries, toasted almonds, vanilla cream brûlée foam, and snow sugar.....	\$22
Open Faced Avocado Toast Toasted French baguette, radish, pickled cucumber, feta cheese, romaine leaves salad.....	\$26
Tenderloin Beef Tips French fries, salad, peppercorn sauce	\$24
Salade Nicoise Fresh Ahi tuna, potato, bell peppers, boiled eggs, green beans, olives.....	\$26
Chicken Caesar Salad Romaine lettuce, garlic croutons, anchovy	\$26
Mussels Marinere Steam mussels in white wine, shallots herbs and French Fries	\$28

Main Easter Specials

Grilled Faroe Salmon leek fondue, snow peas, celery root puree, tomato caper sauce	\$32
Grilled Rockfish Filet quinoa, brunoise vegetables, sweet potato puree, ginger lemongrass sauce	\$36
Pan Seared Trio Seafood spinach pearl couscous risotto style with ginger orange turmeric sauce	\$36
Hudson Valley Duck Leg Confit grilled orange, braised cabbage, dried cranberries, apples, spicy tahini sweet potato puree, cherry duck sauce	\$32
Rabbit Ballottine poached rabbit (rabbit and veggie stock) stuffed with dry fruit with three purees (carrot, celery, buttermilk potato)	\$38
Rack of Lamb Chops exotic mushroom risotto, malted spinach, balsamic lamb jus.....	\$46
Grilled Filet Mignon baby golden potatoes confit with herbs and garlic, vegetables, and Pinot Noir bordelaise sauce.....	\$42