

1833

KITCHEN & BAR

Easter Brunch

Sunday, March 31, 2024, 11:00 a.m. — 3:00 p.m.

\$70 plus tax & gratuity per adult, \$25 plus tax & gratuity per child under 12

FIRST COURSE CHOOSE ONE

Boston Seafood Chowder *haddock, shrimp, scallops, potato, onion, celery*

Lobster Salad *deviled egg, celery root remoulade, avocado*

Little Gem Salad *English peas, lardons, shaved baby carrot, Finger Lakes gold cheese, roasted fennel vinaigrette*

Duck Confit Croquettes *sweet and sour dark cherry gastrique, smoked paprika aioli, mâche, grilled asparagus*

SECOND COURSE CHOOSE ONE

Herb Crusted Lamb *grilled merguez and fingerling potato hash, grilled broccolini, rosemary jus*

Spring Pea Risotto *poached egg, bear's head mushrooms, pickled leeks, parmesan crisps*

Pan Seared Fluke *julienne squash, edamame, confit tomatoes, sake beurre blanc*

Chip Beef on Toast *smoked sliced New York strip, creamy demi gravy, focaccia toast, spring vegetables*

Crab Cake Benedict *poached eggs, nine grain bread, applewood bacon, oven-cured tomato, arugula, Aleppo Hollandaise, crispy fingerling breakfast potatoes*

DESSERTS CHOOSE ONE

Lemon Meringue Mascarpone Cheesecake *blueberry compote, lemon poppy seed shard*

Chocolate Peanut Butter Bombe *dark chocolate shell, peanut butter cake, dark chocolate mousse, peanut butter cremeux*

Cinnamon Buns *bourbon pecan glaze, vanilla icing, ice cream*

for the little ones

FIRST COURSE

Fruit Salad

ENTRÉES CHOOSE ONE

Chicken Tenders & Fries

Scrambled Eggs *bacon, house potatoes, white toast*

Buttermilk Pancakes *maple syrup, whipped butter*

DESSERT

Kids' Sundae *vanilla ice cream, whipped cream, hot fudge, maraschino cherry*