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Easter Brunch

Sunday, April 4th, 2021, 10:00am - 3:00pm \$36 per person plus tax and gratuity



Four Course Plated Brunch

Pastries and Croissants

First, Course

Second Course

Caesar Salad, Crouton, White Anchovy, 24 month parmesan Smoked Trout Pate, Salmon Gravlox, Capers, Pickled Red Onion Lobster and Shrimp Bisque, Crème Fraiche, Chateau d'Orignac, Chive

Third Course

Lobster Benedict, Poached Eggs, Old Bay Potatoes O'Brian, Bearnaise, English Toast Prime Petit Filet Mignon, Grilled Asparagus, Maryland Crab, Hollandaise Wild Mushroom Quiche, Spring Greens, Roasted Brussel Sprouts, Smoked Tomato Scottish Salmon, Tarragon-Dijon Crust, Quinoa, Pea Shoots, Lemon

Fourth Course

Crème Brulee **Chocolate Mousse**