

EASTER COCKTAILS

Traditional Bloody Mary	10
Cilantro Lime Bloody Mary Cilantro-Infused Gin	12
Lobster Bloody Mary Horseradish-Infused Vodka, Lobster Juice Lobster Claw Garnish	16
Lavendar & Grapefruit Greyhound Lavendar-Infused Vodka Grapefruit Juice & Brûléed Grapefruit	13
Raspberry Mango Sangria	13
Pear Mimosa Prosecco & Pear Nectar	12
Classic Mimosa Prosecco, Tangerine & Orange Juice, St. Germain	12
Tequila Sunrise Mimosa Orange & Pineapple Juice, Grenadine	14

BRUNCH SPECIAL ENTRÉES

Available until 3:00 PM

DIVER SCALLOPS

Honey Risotto Cakes, Poached Eggs
Bacon Corn Cream Sauce

FREE-RANGE CHICKEN & WAFFLES

Sweet Potato Waffle, Wild Flower Honey

LOBSTER & TARRAGON OMELET

Roasted Long Island Potato

PETITE FILET MIGNON & FARM FRESH EGGS

Roasted Long Island Potato

EASTER MENU | \$65.00

CHEF'S AMUSE-BOUCHE

WILD NETTLE MINT PEA & CRÈME FRIACHE SOUP

STARTERS

TORCHED BLUE POINT OYSTERS

Truffle Butter, Double-Smoked Bacon, Fontina Cheese

TOMATO TART

Roasted Heirloom Tomato & Smoked Mozzarella

TUSCAN FISH CRUDO

Line Caught Tuna, King Salmon, Diver Scallops

SPRING GARDEN SALAD

Heirloom Carrots, Sprouts Red & Green Gem Lettuce, Radish

STRAWBERRY & BABY SPINACH SALAD

Manouri Cheese, Toasted Almonds

ENTRÉES

RABBIT ROULADE FRICASSE

Braised Greens & Polenta

GRILLED SPRING LEG OF LAMB

Lemon Potatoes, Rose Hip & Mint Chutney

STUFFED SOLE

Maryland Crab Meat, Grilled Asparagus
Saffron Rice, Meyer Lemon Butter Glaze

16 HOUR BRAISED CHIANTI SHORT RIB

Triple Mash & Red Onion Marmalade

WILD MUSHROOM & PECORINO CHEESE RISOTTO

Roasted Eggplant & Red Pepper Compote

DESSERTS

FLOURLESS CHOCOLATE CAKE

Sea Salted Caramel

PASSION FRUIT PANNA COTTA

HOUSE-MADE HOT CINNAMON DOUGHNUTS

WILD BERRY TART

Does Not Include Beverage, Sales Tax or Service

Please inform your server about any dietary needs