

# EASTER

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## 3-Course Prix Fixe Brunch

80 per person

### Brunch Cocktails

#### Grand Mimosa 15

bubbles, OJ, grand marnier

#### Bloody Mary 12

vodka or tequila, choice of

*classic mix or spicy pepper mix*

#### Bygone Brattle 15

lillet rose, cranberry, hibiscus, sparkling wine

### Non Alcoholic

#### Buzz Free Bee's Knees 14

dhos gin free, honey, lemon, egg white

#### Spiced Pineapple Spritz 12

giffard aperitif, spiced pineapple cordial, lemon, soda

#### Cucumber Lime Rickey 7

salted cucumber cordial, lime, soda

## Supplemental Raw Bar

### New England Oysters\* 4 ea

cucumber mignonette, cocktail sauce, lemon

### Florida Shrimp Cocktail 24

cocktail sauce, horseradish, lemon

## Appetizers

### Mushroom & Miso French Onion Soup

gruyère croutons, confit garlic butter, chives

### Chilled Marinated Asparagus

pickled ramp vinaigrette, parmesan cheese straw, dill aioli, truffle deviled eggs

### Warm Roasted Carrots

orange peel white bean hummus, half sour parsnips, aleppo pepper, mint, cilantro

### Spring Baby Greens

roasted strawberries, cucumber, red onion, crispy tortilla, coriander lime vinaigrette

### Lobster & Seared Potato Gnocchi

new england lobster, fontina, english peas, lemon





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## Entrées

### Easter Ham Eggs Benedict

freshly baked biscuit, apricot mustard, asparagus, two poached eggs, skillet potatoes, hollandaise

### Seared Red Snapper Filet

polenta cake, picholine olives, fried capers, tomato fondue

### Day Boat Scallops\*

squid ink risotto, english peas, basil olive oil

### Grilled Baby Lamb Chops\*

dijon roasted fingerling potatoes, fava beans, vanilla carrot purée, mint salsa verde

### Center Cut Filet Mignon\*

mushroom infused scalloped potatoes, haricot verts, rosemary blackberry jus

### Artichoke Stuffed Shells

braised dandelion greens, mozzarella, slowly simmered tomato sauce, garlic herb breadcrumbs

### Buttermilk Fried Rabbit

pickled rhubarb, snow peas, roasted golden beets, avocado aioli, arugula

### Giannone Farms Chicken Roulade

lemon-lavender brine, fresh chives, sunchoke purée, black pepper green beans, roasted chicken jus

## Brunch Sides

Viennoiseries *6 ea*

Fresh Fruit *8*

French Toast *10*

maple syrup, whipped local butter

Gourmet Hot Chocolate *6*

## Dessert

Fluffernutter Tart

peanut butter ganache, marshmallow

Fraiser Cake

lady finger, vanilla mousseline

Ice Cream & Sorbet

EXECUTIVE CHEF *Nick Deutmeyer*

SOUS CHEFS *Rob Giunta, Boone Wilde, Morgan Hôte*

\*The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.