

EASTER BRUNCH



FIRST

Arugula & Endive Salad, spiced pecans, goat cheese, spring vegetables, sherry vinaigrette
Heirloom Beet Salad, pork belly lardons, fiddlehead ferns, frisée, aged balsamic
Smoked White Asparagus Soup, poached egg, ossetra caviar, crostini*
Tuna Tartare, avocado, baby fennel, haricots verts, white anchovy emulsion*
Spanish Octopus au Poivre, prosciutto, smoked potato, shishito peppers

MAIN

Eggs Benedict, cured or king salmon, lemon-chive hollandaise*
Hopkins Farm Lamb & Potato Hash, poached eggs, baby kale, saffron hollandaise*
Duck Confit "Foieffles," belgian waffle, rhubarb, strawberries, maple-foie gras butter
Croque Madame, black forest ham, mornay, gruyère, sunny side eggs*
Bistro Burger, prime beef, cheddar, foie gras truffle butter, potato sesame bun*
Flat Iron Steak Frites, truffle parmesan frites, beurre maître d'hôtel*

DESSERT

Vanilla Bean Crème Brûlée, fruit & butter cookie
Goat Cheese Cake, rhubarb, almond
Pineapple Tart Tatin, caramel, passion fruit

80 PER GUEST



CHEF PARTNER *Robert Sisca*
CHEF DE CUISINE *David Iacobazzi*

**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.*