

EASTER BRUNCH

Celebrate Easter and Spring in a delightful brunch overlooking Central Park.

Indulge in a feast of flavors from our sumptuous spread which includes brunch favorites, a fresh selection of local seafood, local artisanal cheese and charcuterie, and hand carved Prime Ribeye and Rack of Lamb.

Little fans will also enjoy our exclusive children's buffet and a special egg hunt and visit from the Easter bunny in the lobby.

Brunch seating is available from 12pm - 6pm, with last seating at 4pm on April 20, 2025.

FROM THE CARVING

Prime Ribeye, Herb Crusted Rack of Lamb, Salmon Wellington, Honey Glazed Ham

RAW BAR

Jonah Crab Claws, Tuna Poke with Ponzu and Mango, East Coast Oysters, Shrimp Cocktails

ARTISANAL VERMONT CHEESES AND CHARCUTERIE

SALADS AND SIDES

Truffled Deviled Eggs, Goat Cheese and Tomato Quiche, Creamed Spinach, Herb Whipped Potato, Orange Glazed Baby Carrots, Roasted Asparagus, Haricover Salad, Caesar Salad, Vegan Tofu Salad

LITTLE FANS CORNER

Buttermilk Fried Chicken, Mac and Cheese, Roasted Asparagus, Pizza, Waffle Fries, Beef Sliders



ASSORTED PASTRIES AND PARFAIT

\$225 per person

\$85 for children 5 - 12 years old

Children under 5 are complimentary

SYLVAIN DELPIQUE
Executive Chef

RON PAPROCKI
Executive Pastry Chef

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.