



Easter Brunch

\$250 | \$95 for children under 12

Eggs Benedict Station

Selection of Whole Wheat or Regular English Muffin
Selection of Spinach, Canadian Bacon and Crab Cake

Morning Breakfast Pastries

Signature Breads and Boulangerie

Spring Salads

Baby Kale, Italian Chicories, Mizuna, Assorted
Toppings and Dressings
Herbs and Raisin Couscous Salad
Tabbouleh
Fattoush Salad

Seafood & Caviar Selection

Poached Jumbo Prawn
Snow Crab Claws
Freshly Shucked Oysters
Red Snapper Ceviche
Castmo Smoked Fish and Salmon,
Served with Assorted Bagels & Traditional Condiments
Soft Scramble in Eggshell
American Caviar, Sevruga Caviar, Salmon Caviar
Warm Blinis, Toast Point, Mini Potatoes

Cheese & Charcuterie Selection

Assorted Brooklyn Cured Meats, Country Pate
Murray's Selection of Local Cheese

Lamb Carving Station

Roasted Spiced Leg of Lamb
Accompanied with Natural Lamb Jus,
Mint Chimichurri, Tzatziki Sauce
Homemade Naan Bread
Za'atar Spiced Roasted Zucchini

Prime Rib Carving Station

Vermont Pineapple Glazed Ham
Kumquat Chutney, Buttermilk Biscuits
Aged Parmesan Potato Gratin
Freshly Baked Popovers
Sautéed Brussel With Caramelized Chestnut
Orange Glazed Baby Carrot
Truffle Jus, Béarnaise, Horse Radish Cream

For Little Fans

Baked Mac & Cheese
Pancakes & Waffles
Grilled Cheese
French Fries

Dessert

Exquisite Easter Dessert Display

Drinks

Soft and Creative Cocktails
Freshly Squeezed Juices
Morning Tomato Juice
(Fresh Tomato, Black Pepper, Olive Oil)
Green Detox Juice
Rejuvenate Carrot Turmeric
Apple Beet and Celery
Mixed Berry Almond Shake