

Easter Brunch Menu April 21st, 2019

3 Courses Prix Fix Menu \$74

Appetizers

Asparagus Soup @

Peekytoe Crab • Meyer Lemon • Aleppo

Tuna Tartare @

Sudachi Ponzu • Sesame Rice Cracker • Scallion

Market Salad @

Labneh Yogurt • Seasonal Vegetables • Lemon Vinaigrette

Foie Gras Torchon @

Coastal Herbs • Cherry Butter • Brioche

Main Courses

Lamb 🕹

Eggplant • White Polenta • Citron

Lobster Benedict @

Morel • Asparagus • Ramps

Cavatelli @

Spring Garlic • Meyer Lemon • Pine Nuts

Eggs Benedict @

Canadian Bacon • Poached Egg • Hollandaise

Chicken and Waffles

Buttermilk Fried Chicken • Over Easy Egg • Chili Maple

3 Egg Omelette

Spinach • Goat Cheese • Maitake Mushroom

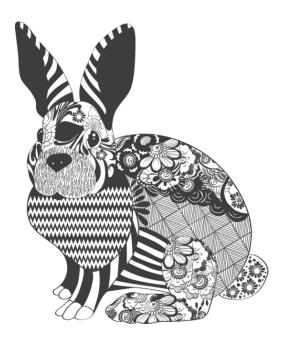
Dessert

Carrot Cake

Pineapple Compote

Poached Pear

Lychee Sorbet • Banana Passion Soup



@mo_newyork #Asiate

SUITABLE FOR VEGETARIAN

©CONSUMER ADVISORY: CONTAINS RAW OR UNDERCOOKED FOOD PRODUCTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.