BRASSERIE none

NEW YORK

# **EASTER BRUNCH**

Prix-Fixe Menu \$160/person

### **STARTERS**

Choice of

**Charred Avocado** Vegetable Crudités, Cashew Cream

Poached White Asparagus

Sauce Gribiche, Poached Egg

Salade de Fruits de Mer Scallop, Shrimp, Mussels, Squid, Celery, Fennel, Lemon Oregano Dressing

French Onion Soup

Beef Broth, Crouton, Comté, Gruyère, Emmental



#### MAIN COURSES

Choice of

**Lobster Benedict** Warm Poached Lobster, Lobster Ragu, Poached Eggs, Bearnaise Sauce

> **Olive Oil Poached Halibut** Clams, Spring Vegetable, Clam Velouté

Buttermilk Fried Chicken French Toast Whipped Onion Butter, Chipotle Maple Syrup

Prime Rib

Beef Jus, Horseradish Sauce, Whipped Potato, Broccolini, Popover



## DESSERTS

Choice of

Fouquet's Millefeuille

Caramelized Puff Pastry, Vanilla Bean Diplomat Cream

Yogurt Cheesecake

Graham Cracker, Apple Sorbet

#### Chocolate Caramel Crème Brûlée

Orange Marmalade, Vanilla Marshmallow

Berry Pavlova

Mixed Berries, Pastry Cream, Strawberry Sorbet

MENU DEVELOPED IN COLLABORATION WITH PIERRE GAGNAIRE