

# EASTER CHAMPAGNE JAZZ BRUNCH

Sunday, April 4

\$74 per person

20% automatic service charge it's applied to all reservations

## FAMILY STYLE

**TOMATO & BURRATA** heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked pepper

**AMERICAN BREAKFAST SKILLET** bacon, smoked sausages, scramble eggs, fingerling potatoes

**FRESH FRUIT BOWL** cantaloupe, pineapple, strawberries, honeydew

**HUNTER'S BOARD** Assortment of domestic and imported cheeses and charcuterie, cornichons, olives, lingonberry jam

**SMOKED SALMON TARTINE** crème fraiche, capers, shallots, chive, lemon wedge, baguette

**HUMMUS** basil oil, grilled naan bread

**BAKER'S BASKET** Freshly baked croissants and Morning glory muffins

## TABLESIDE

**SEAFOOD PLATTER (per pers.)**

peel and eat shrimps (6), oysters (2), horseradish cocktail

**CRAB LEGS** (1/3 lb. per pers.) drawn butter

## FRENCH CREPE STATION AND EASTER DESSERT DISPLAY

### EASTER SPECIAL

Carrot Cake Waffle

cream cheese frosting and toasted pecans

Mini Crab Cake

With Bohemian remoulade

Carving Station

Bohemian prime rib & Roasted leg of lamb

Spring onion & garlic mashed potatoes, glazed Heirloom carrots

**Unlimited Mimosa's, Coffee, Tea and Sodas**