



## Jimmy's Easter Jazz Brunch Menu

Assortment of sweet and savory breakfast pastries, variety of jams and whipped honey butter

Breakfast potato lyonnaise

Maple breakfast sausage

Applewood smoked bacon

Traditional Eggs Benedict

Assorted Quiche- Lorraine, leek and truffle, country ham and caramelized onion, roasted tomato and goat cheese.

Belgian Waffles, whipped cream, fresh berries, accompaniments

Build Your Own Omelet Station/ Eggs Every Way

Chef Attended Carvery

Roast Leg of Lamb, Brandy Jus and mint jelly

Cherry Glazed Ham, Dijon Mustard

Israeli couscous, mint, golden raisin and pinenut tabouleh, marinated grilled asparagus

Seared Halibut, Fresh Maine Lobster Meat, English Pea and parmesan risotto, Sherry Lobster Cream Sauce

Beef Short Rib Bourguignon- lardons, confit pearl onions, braised carrots, roasted chanterelle mushrooms, black garlic mashed potatoes, red wine braising jus

Spinach and Parmesan Ravioli, asparagus tips, roasted tomatoes, confit mushrooms, basil cream, pecorino romano

Assorted cheese, charcuterie, quick pickles, honey, jams, assorted nuts, crackers

Fresh sliced fruit and berries

Jimmy's Caesar Salad

Duck Confit Salad- Duck confit, mission figs, orange segments, goat cheese, roasted pecans, frisee, pomegranate vinaigrette

Raw Bar

Shucked Oysters, with cucumber pineapple mignonette, hot sauce, grilled lemons

Poached Shrimp, cocktail sauce

Crab Claws

Smoked Salmon, dill cream cheese, capers, red onion, blinis, Bowfin Caviar

Assortment of seasonal desserts

(Offerings and selections subject to change based on seasonality and availability)