



## *Easter Brunch*

*Prix Fixe 59*

### *For the Table*

#### **BREAD AND PASTRY ASSORTMENT**

with Fig Butter and Jam

### *Appetizer*

#### **GREEK SALAD**

Farm Ripe Tomatoes Cucumbers Barrel Aged Feta

#### **CRISPY CALAMARI**

Semolina Coated Marinara and Cilantro Dipping Sauce

#### **OCTOPUS**

Sashimi-Grade Char-Grilled Octopus Sweet Pea Purée

#### **PIKILIA**

Assortment of House Made Spreads

#### **SALMON CRUDO**

Caviar Mousse Fennel and Organic Arugula

### *Main Course*

#### **LOBSTER BENEDICT**

Maine Lobster, Organic Poached Eggs and Hash Brown Potatoes

#### **FAROE ISLAND SALMON**

Shrimp Wild Rice and Caviar

#### **STEAK & EGGS**

Brazilian Lobster Tail and Grilled Fillet Mignon

#### **LANCASTER ROASTED LAMB**

Lamb Rack with Lemon Herb Roasted Potatoes

#### **GREEK FRITATTA**

Feta, Spinach, Tomatoes, Hash Brown Potatoes

### *Dessert*

#### **BAKLAVA TRIO**

#### **CHOCOLATE SPHERE**

**\*Includes choice of one: Mimosa, Bellini, or Juice**