

EASTER BRUNCH AT THE JEFFERSON

Sunday, April 4, 2010

APPETIZERS

Roasted Tomato Soup
Gruyere Cheese Crouton

Caesar Salad
Crisp Romaine Hearts, Aged Parmesan, Soft Boiled Egg

Tartar of Tuna with Tobiko
Avocado, Lemon Zest and Daikon Sprouts

Jefferson Parfait
Low Fat Greek Yogurt, Seasonal Berries with Granola

Warm Salad of Duck Confit
Roasted Beets, Watercress with Orange

ENTREES

Grilled Pavé of Salmon
Crushed Herbed Fingerlings, Asparagus, Mustard Beurre Blanc

Jumbo Lump Crab Cake
Creamed Potatoes, Seasonal Succotash

Eggs Benedict
English Muffin, Virginia Ham, Hollandaise Sauce

Truffled Chicken Pot Pie
Crisp Puff Pastry

Roast Prime Rib of Beef
Seasonal Vegetables, Herb Popovers, Red Wine Jus

DESSERTS

Coffee Crème Brulee
Mascarpone Ice Cream

Vanilla Rice Pudding
Coconut Sorbet

Chocolate and Pear Bourdaloue Tart

Selection of Seasonal Sorbets

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.