



## EASTER BRUNCH AT THE JEFFERSON

\$115 per adult | \$55 per child (12 and under)

### STARTERS *(for the table)*

*Basket of Pastries*

### APPETIZERS *(choice of one)*

Warm English Pea and Mint Soup

*Ricotta Quenelle, Sunflower Seeds*

Seafood Petite Plateau

*Stone Crab Claw, Poached Shrimp, Oyster, Mussel, King Crab, Marie Rose Sauce  
Mignonette, Lemon, Baguette*

Saffron Risotto a la Milanese

*Arborio Rice, Ramp Pesto, Veal Shank Osso Bucco*

Caramelized Banana Pancakes

*Mascarpone, Blood Orange Syrup*

Rosemary Honey Glazed Easter Ham

*Landbrot Boule, Horseradish Crème, Fingerling Potato Salad*

### ENTRÉES *(choice of one)*

Seared Black Bass Filet Niçoise

*Butter Lettuce, Cherry Tomato, Cooked Egg, Nicoise Olive, Green Beans  
Pee Wee Potato, White Anchovies*

Blue Crab Cake Benedict

*Hollandaise, Green Asparagus, Old Bay*

Seared Organic Chicken Breast

*Roasted La Ratte Potato, Rainbow Baby Carrots, Swiss Chard  
Lemon Chicken Jus*

Roasted Lamb Rack

*Yogurt Caraway Cucumber Tzatziki, Fava Bean "Stew"  
Yukon Gold Potato Gratin, Thyme Lamb Reduction*

French White Asparagus

*Baby Spinach, Gruyère Cheese, Poached Amish Hen Egg, Persillade  
Hollandaise*

### DESSERTS *(for the table)*

Assortment of Miniature Pastries

White Chocolate Coconut Rocher

*Passion Fruit Cream, Pineapple Tonka Bean Marmalade*

Robin's Egg Macaron

*Peanut Butter Pavè*

Greek Yogurt Honey Blanc Mange

*Dried Fruits and Nuts, Blackberry Foam*

Meyer Lemon Marshmallow

*Rooibos Tea Shortbread*