

HAPPY EASTER

ICE-COLD SHELLFISH PLATTER

SEASONAL SELECTION, CHAMPAGNE MIGNONETTE, GIN COCKTAIL SAUCE
FOR THE TABLE TO SHARE | SERVES 2-3 | 84. SUPPLEMENT

- TO START -

PLEASE MAKE ONE SELECTION

SMOKED SALMON TARTINE

PICKLED RED ONION, RADISH
PUMPERNICKEL, DILL

"BACON AND EGGS"

PORK BELLY, QUAIL EGG, SHAKSHUKA

SHREDDED KALE SALAD

GRAPE, HAZELNUT, DATES, RAS EL HANOUT
RIESLING VINAIGRETTE, FREEKEH

MICHAEL'S AHI TUNA TARTARE

8. SUPPLEMENT

ASIAN PEAR, PINE NUT, SCOTCH BONNET
MINT, GARLIC, SESAME

ALASKAN KING CRAB LOUIE

10. SUPPLEMENT

BOSTON BIBB, EGG, CUCUMBER, TOMATO, AVOCADO
ASPARAGUS, GRILLED LEMON

- SECOND COURSE -

PLEASE MAKE ONE SELECTION

FRIED HALF CHICKEN

TRUFFLE MACARONI & CHEESE, ONION RINGS

LOBSTER EGGS BENEDICT

POACHED EGG, ENGLISH MUFFIN
HOLLANDAISE, CHIVES, CAVIAR

THE BLUE BURGER

BLUE CHEESE, CARAMELIZED ONION
TRUFFLE AÏOLI, MUSHROOMS, BORDELAISE

'ELVIS' FRENCH TOAST & FOIE

PEANUT BUTTER, BANANA, HONEY GASTRIQUE
BUTTERSCOTCH

THE MONTE CRISTO

SUGAR-DUSTED SOURDOUGH, BLACK FOREST HAM
GRUYÈRE, BOURBON MAPLE SYRUP

RACK OF LAMB

24. SUPPLEMENT

ENGLISH PEA, SNAP PEA, SNOW PEA
CHARRED LEMON VINAIGRETTE

8 OZ FILET MIGNON

18. SUPPLEMENT

SCALLION POTATO CAKE, PETITE RED WATERCRESS
7 MINUTE EGG, MUSHROOM CHASSEUR

MICHAEL'S LOBSTER POT PIE

28. SUPPLEMENT

BRANDIED LOBSTER TRUFFLE CREAM
MARKET VEGETABLES

FOR THE TABLE TO SHARE

CINNAMON STICKY BUNS

- DESSERT -

PLEASE MAKE ONE SELECTION

RICOTTA DOUGHNUTS

STRAWBERRY JELLY, RED RIBBON SORREL

LAMILL ESPRESSO COFFEE CAKE

WHITE CHOCOLATE BOURBON CARAMEL

BLOODY MARY CART

ENJOY THIS CLASSIC BRUNCH BEVERAGE WITH YOUR CHOICE OF VODKA, TEQUILA, MEZCAL OR GIN
BUILT AND GARNISHED TABLESIDE

15.

65. PER PERSON NOT INCLUSIVE OF TAX AND GRATUITY

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES