

## EASTER FARMSTAND MARKET BRUNCH

Brunch in Rotunda And Perrine Sunday, March 31st, 2024

### Adult Pricing

11:30am/11.45am @215 + Taxes And Gratuity

12:15pm/12:30pm @235 + Taxes And Gratuity

1:00pm/1:15pm @250 + Taxes And Gratuity

### Kids Pricing

11:30am/11.45am @95+ Taxes And Gratuity

12:15pm/12:30pm @105 + Taxes And Gratuity

1:00pm/1:15pm @115+ Taxes And Gratuity

## **Oven Fresh Breakfast Pastries and Breads**

Hot Cross Buns

Miniature Croissants

Easter Brioche

Danish Pastries – Apricot, Cream Cheese, Cherry

Muffin Sélection – Bran, Carrot And Walnut, Lemon Poppy, Blueberry

Pain Au Chocolat

Raisin Cinnamon Rolls

Yogurt Lemon Loaf

Peanut Butter, Homemade Jams and Fruit Compotes, Local Honeycomb

Selection Of Sliced Seasonal Fruits And Berries

Homemade Granola, Greek or Low-Fat Yogurt With An Assortment Of

Garnishes

Bircher Muesli With Coconut Shavings

Acai Bowls With Grated Carrot, Fresh Berries, And Yogurt

## **NYC Bagel And Lox Café Station**

Pierre Chef Carving

Hand-Sliced Catskills Smoked Salmon And Homemade Beet-Cured  
Gravlax.

Smoked Trout And Salmon Roe

Selection Of Mini Bagels – Plain, Sesame, Whole Wheat, Everything,  
Poppy

Plain Cream Cheese, Scallion, And Dill Pepper Cream Cheese  
Capers, Chopped Onions, Chives, Sliced Tomatoes, Arugula, Frisée,  
Everything Seasoning

### **Farmstand Harvest Station**

Spring Pea And Asparagus Soup Shots

Ginger Carrot Soup Shots

Spring Salad Of Watercress, Asparagus, Radishes, Sherry Vinaigrette

Variety Of Heirloom Tomato And Smoked, Buffalo, Fresh Mozzarella

Snap Peas Salad With Citrus Vinaigrette

Roasted Heirloom Carrots With Orange Dressing Served Warm

Roasted Tricolor Cauliflower And Capers Served Warm

Tomato And Goat Cheese Tartlet Served Warm

### **Lamb Carving Station**

Pierre Chef Carving

Herb Crusted Rack Of Lamb With Fresh Rosemary And Roasted Garlic

Garnishes

Dijon mustard, Mint Jelly, Preserved Lemon Chutney Sauces

Mint Pesto, Rosemary Sauce, Grain Mustard Shallot Sauce

### **Rotunda Eggstavaganza**

Pierre Chef Carving  
"Eggciting" Activity For Kids  
Decorate Your Own Easter Egg Cookies with A Pastry Chef, Pastel  
Colors, Candies  
With A Candy Display of Chocolate Easter Eggs, Bunnies And Unlimited  
Peep Marshmallows

### **Brunch Mains**

Eggs Benedict  
Canadian Bacon or Smoked Salmon  
Avocado Toast  
Crushed Avocado, Twin Fried Eggs, Crispy Capers, Sour Rye  
Ham And Cheese Omlet  
Three Organic Eggs, French Ham, Swiss Cheese  
Brioche French Toast  
Maple Syrup, Strawberry Compote, Vanilla Crème  
Black Truffle And Leek Quiche  
Frisée Salad, Goat's Cheese, Sauternes Dressing  
PIERRE Pierre Maine Lobster Salad  
Endives, Radishes, Green Apple Rémoulade  
Seared King Salmon  
Spring Vegetables, Fines Herbs, Seafood Broth  
ROASTED SPRING CHICKEN Roasted Spring Chicken  
Asparagus Farrotto And Wild Mushrooms, Thyme Jus  
THE PIERRE BURGER The Pierre Burger  
Short-rib And Brisket Blend, Caramelized Onion Rémoulade, Gruyere  
Cheese, Pommes Frites

### **Silver Tiered Miniature Desserts**

Salted Caramel Chocolate Tart

Blueberry Financier

Pastel French Macarons

Key Lime Pie, Vanilla Whipped Cream

Carrot Cake, Cream Cheese Frosting

Double Chocolate Chunk Cookies

Espresso Pot De Crème

Classic Opera Tart

Raspberry Lemon Tarts