

## **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 Bread**

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 Peas 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 Omelette

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 Maine Lobster Salad

Endives, Radishes, Green Apple Rémoulade

Seared King Salmon

Spring Vegetables, Fines Herbs, Seafood Broth

Roasted Spring Chicken

Asparagus Farrotto And Wild Mushrooms, Thyme Jus

The Pierre Burger

Short-rib And Brisket Blend, Caramelized Onion Rémoulade, Gruyere Cheese,  
Pomme 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