

# THE OSPREY

Easter Brunch 2020

\$85 per person

## BREAKFAST

Buttermilk Pancakes sassafras butter, candied nuts, maple syrup  
Belgian Waffles currant puree, powdered sugar, chantilly cream  
Almond French Toast apple compote, toasted almonds  
Smoked Salmon Black Seed Bagels, cream cheese, caper, red onion  
Make Your Own Omelet seasonal veggies, herbs and local cheeses

## FARMER'S TABLE

Roasted Beet Salad mache, frisse, goat cheese, orange  
Arugula Salad asparagus, parmesan, garlic croutons, lemon dressing  
Mixed Greens & Chicories balsamic dressing, sunflower seeds  
Grilled Seasonal Vegetables

## CHEESE & CHARCUTERIE

Artisan Cheeses spiced nuts, fruit preserves, honeycomb  
Selection of Meats served with Mustard and Pickles

## RAW BAR

Poached Shrimp cocktail sauce, lemon  
East Coast Oysters mignonette  
Snow Crab mustard aioli  
Green Lip Mussels citrus salsa  
Smoked White Fish house pickle, lavash

## SUSHI DISPLAY

California Roll  
Spicy Tuna Roll  
Vegetable Roll  
Salmon Roll  
Hamachi Roll

## ROTISSERIE

Prime Rib Roast horseradish cream, beef jus  
Rotisserie Chicken jerk marinade, hot sauce  
Leg of Lamb cucumber yogurt sauce  
Porchetta salsa verde  
Whole Roasted Salmon miso marinade

## CHEF'S SPECIALTIES

Sweet Potato Gratin  
Roasted Cauliflower  
Sautéed Mushrooms  
Brussel Sprouts

## DESSERT

Chocolate Chip Bread Pudding  
Berry Cheesecake  
Mango Panna Cotta  
Campfire Smore's  
Opera Cake  
Carrot Cake  
Assorted Cookies  
Assorted Macaroons  
Seasonal Fruit