

# *Easter Sunday Brunch at J's*

**April 21st, 2019**

**\$59.00 adults (ages 16+) • \$25.50 children (ages 4 to 15)**

**Free for children 4 years and under**

*Brunch price includes tax, tip and winery tour or tasting.*

## **BREAKFAST ITEMS**

Scrambled egg bar with sautéed onions, red bell peppers, sautéed mushrooms, shredded cheddar cheese, diced ham

Crème brûlée french toast

Eggs benedict served with asparagus on top off a Maryland crab cake

Apple wood smoked bacon, Romano's market breakfast sausage

## **CARVING STATIONS**

Porchetta roasted pork loin stuffed with garlic, fennel, prosciutto, risotto milanese

Maple cured Berkshire ham, Smith's Country cheddar scalloped potatoes

Roasted smoked turkey breast, garlic mashed potatoes

## **FROM THE SEA**

Lobster bisque

Smoked salmon, mussel and scallop display, cucumber, red onions, dill sour cream

Jumbo blackened shrimp, fried green tomatoes, diced bacon and roasted corn emulsion

Shrimp, crab and lobster crepes

Baked haddock, caper Dijon aioli, panko crumb wild rice pilaf

Spicy lobster, cucumber and vegetable sushi, seaweed salad, wasabi mayonnaise, ponzu

## **SALADS AND SIDES**

Sugar snap pea salad, radish, feta cheese, white wine lemon vinaigrette

Quiona salad, asparagus, peas, avocado, basil vinaigrette

Grilled zucchini, roasted red pepper green salad, toasted pine nuts, ricotta salata

Mushroom and swiss cheese crepes

Cheese and charcuterie, Smith's country cheese, pork taso, mixed salami's

Greek yogurt fresh berries, apple cinnamon granola

## **DESSERT**

Blackberry sour cream coffee cake, fresh whipped cream

French madelines

Carrot cake cookies

Chi tea bars

Strawberry cheese cake bars

## **BEVERAGES**

Unlimited coffee, tea and juices included. Alcohol additional.

*Easter Sunday Brunch seatings are limited to a service of two hours.*

*Handicap accessible downstairs only. No substitutions.*

**Executive Chef • Matt Sciabarrasi**

