

J's Easter Sunday Brunch

Sunday, April 9th, 2023

Adult | \$70 - 3 course Prix Fixe Menu
Price includes food, tip and tax

Starters

Your Choice of:

Yogurt Fruit Bowl

Vanilla Greek yogurt, strawberries, blueberries, raspberries, local granola

Springtime Salad

Little Leaf greens, green peas, sliced strawberries, grilled asparagus, toasted pine nuts, Smith's Traditional Farmer's cheese, citrus herb vinaigrette

Charcuterie Breakfast Board

Smoked salmon, Iberico chorizo, prosciutto, slab apple wood bacon, honey, dill cream cheese, apple butter, Smith's smoked gouda and cheddar cheeses, French brie, toasted crostini bread

Entrees

Your Choice of:

Brunch Plate

Crème Brûlée French Toast, scrambled eggs, apple wood smoked bacon, breakfast sausage, home fries, balsamic greens

Vegan Chickpea Omelet and Avocado Toast

Sauteed mushrooms, onions and peppers, spinach, chickpea flour omelet, avocado toast, grape tomato and vegan "mozzarella", aged balsamic glaze, microgreens

Leg of Lamb

Greek style marinated leg of lamb, garlic, fresh oregano, dill and thyme, extra virgin olive oil, sous vide baby carrots, roasted fingerling potatoes or wild rice pilaf

Crabmeat Stuffed Salmon

Crabmeat mixed with roasted red peppers, baby spinach and cream cheese, sous vide baby carrots, roasted fingerling potatoes or wild rice pilaf

Sliced Baked Ham

Pineapple and honey Dijon glaze, sous vide baby carrots, roasted fingerling potatoes or wild rice pilaf

Desserts

Your Choice of:

Golden Carrot Cake

Molten Chocolate Layer Cake

Price includes non-alcoholic beverages. Alcohol additional.
Please notify your server of any dietary restrictions



J's Easter Children's Menu

\$22 children | 4-12 years of age

Free under 3 years of age

Price includes food, tip & tax & unlimited beverages

Complimentary

*Cinnamon Rolls, Blueberry Coffee Cake,
Banana Nut Muffins*

Brunch Plate

Crème Brûlée French Toast

Scrambled Eggs

Apple Wood Smoked Bacon & Breakfast Sausage

Home Fries

Dessert

Your Choice of:

Golden Carrot Cake

Chocolate Molten Cake



Executive Chef Matt Sciabarrasi

