

Georgie

EASTER BRUNCH

\$100 per person

Welcome Pastry

Scones for the Table
Whipped Maple Butter, Preserved Kumquat Jam

Supplement Pre-Course

Caviar

Potato Churro & Caramelized Onion Dip
Siberian Baerii \$125, Golden Kaluga Hybrid \$180,
Platinum Ossetra \$250

Butter Poached Oyster \$12/ea
Kaluga Caviar

First Course (choice of)

Beets & Berries
Pressed Labneh, Preserved Radish, Beet Agrodolce

Smoked Sturgeon Rillettes
Egg Yolk Purée, Turnip, "Everything" Seasoning Lavash

Vegan Enchiladas
Coconut Crème, Carrot Salsa Rouge, Ramp Salsa Verde

Main Course (choice of)

French Toast Crème Brûlée
Burnt Cinnamon, Whipped Crème Fraîche

Duck Confit Biscuit & Gravy
Kumquat Kosho Gravy

Pastrami Salmon Benedict
Preserved Lemon Hollandaise, Salade Verte

Grilled Short Rib & Eggs
Mustard Jus

Leek & Gruyère Stratta
Pork Jowl Béchamel

Supplement

Morel & Black Truffle Omelette \$50
Potato Rosti Kaluga Caviar, Green Garlic Aioli \$25