

# *Easter Brunch*

Alcoholic Beverages Served at Additional Cost

## **FOR THE TABLE**

Fouquet's Cheese Popovers & Milk Bread

## **APPETIZERS**

*Choice Of:*

### **Avocado & Vegetable Salad**

Quinoa, Radicchio, Seasonal Spring Vegetables,  
Almond Cream

### **White Asparagus**

Herb Puree, Sauce Grenobloise

### **Beef Carpaccio**

Mushroom Conserva, Tonnato Dressing

### **Seared Scallop**

Chorizo Vierge, Pickled Red Onion

### **French Onion Soup**

Beef Broth, Crouton, Comté, Gruyère, Emmental

## **MAIN COURSE**

*Choice Of:*

### **Lobster Benedict**

Warm Poached Lobster, Lobster Ragu, Poached Eggs,  
Béarnaise Sauce

### **Olive Oil Poached Halibut**

Clams, Spring Vegetables, Clam Velouté

### **Buttermilk Fried Chicken French Toast**

Whipped Onion Butter, Chipotle Maple Syrup

### **Braised Lamb Shank**

Whipped Potato, Spring Vegetables, Mint Gravy

### **Beef Wellington**

Beef Jus, Braised Potato, Parsnip Purée, Root Vegetables

## **DESSERTS**

*At the bar:*

Chef's Seasonal Assortment

BRASSERIE

*Fouquet's*

NEW YORK