

# THE SIGNATURE ROOM AT THE 95<sup>TH</sup>®

## EASTER SUNDAY 2023

### 3-COURSE BRUNCH MENU

**\$75 PER PERSON**

Not including tax or gratuity

#### STARTERS

*Please Choose One*

**Lobster Bisque**<sup>GF</sup> lobster | chives

**Fresh Cut Fruit**<sup>\*GF</sup> honey & vanilla yogurt | mint

**Mixed Green Salad**<sup>\*GF^</sup> herbs | lemon vinaigrette

**Avocado Toast**<sup>\*^</sup> multigrain bread | hummus | almond chili crisp

**Fresh-Baked Biscuits**<sup>\*</sup> prosciutto | truffle honey butter

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#### MAIN COURSE SELECTIONS

*Please Choose One*

*Vegetarian Selection Available Upon Request*

**Crab Cake Benedict**<sup>GF</sup> béarnaise | seasonal vegetable

**Braised Short Ribs**<sup>GF</sup> roasted fingerling potatoes | choice of scrambled or fried eggs

**Roasted Lamb Chops**<sup>GF†</sup> Greek vegetable salad | feta & lemon

**Miso Honey Glazed Salmon**<sup>GF†</sup> Brussels sprouts & giant white beans | green sauce

**Boneless Local Ham Chops**<sup>GF</sup> cheesy grits | quince mustard jus

**7 Oz. Grilled Filet of Beef**<sup>GF†</sup> whipped potatoes | roasted broccoli | red wine jus (\$21 upcharge)

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#### DESSERTS

*Please Choose One*

**White & Dark Chocolate Mousse Cake** dark chocolate & salted caramel sauces

**Vanilla Bean Crème Brûlée**<sup>\*GF</sup> buckwheat sablé

**Mutsu Apple Crisp**<sup>\*GF^</sup> coconut sorbet | almond crumble

**Lemon Pound Cake**<sup>\*</sup> fresh berries | whipped cream

**Freshly Brewed Coffee & Hot Tea**

Please notify your server of any dietary restrictions or food allergies.

Consuming raw or undercooked foods may increase your risk of food related illness.

\*Denotes a Vegetarian item <sup>GF</sup>Denotes a Gluten Free item <sup>†</sup>Denotes a raw or undercooked food <sup>^</sup>Denotes a Vegan Item

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### A LA CARTE ENHANCEMENTS

**Pull Apart French Bread\*** grass-fed butter | garlic confit \$9

**Jumbo Shrimp Cocktail** horseradish cocktail sauce \$24

**Half-Dozen Oysters on the Half Shell**<sup>GF†</sup> \$25

horseradish cocktail sauce | yuzu kosho lemon mignonette

**Raw Bar for Two**<sup>GF†</sup> \$78

cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp |  
horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

**Seafood Tower**<sup>GF†</sup> \$140

cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp |  
horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

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