

## BRUNCH

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### Caviar and Oysters

American Paddlefish	ounce 100; half ounce 50
White Sturgeon	ounce 185
Galilee Osetra	ounce 225
Chilled LiV potato vodka	(add 11)

Island Creek oyster,\* Duxbury, MA  
Spearpoint oyster,\* Edgartown, MA

FOUR DOLLARS EACH, WITH A "MIGNONETTE" AND AMERICAN CAVIAR

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### L'Espalier Signature Brunch Cocktails

Southern Earl Grey Champagne Tea Cocktail: 21

Green Tea Gimlet: 21

"Rossini" Freshly squeezed strawberry juice with Champagne: 17

'One Block To Go' Bloody Mary (It will knock you over the Finish Line !): 21

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### Louis's Cheese Flights

Individual Cheese: 10

Three pieces: 26

Grand Fromage: 42

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### Cynthia's Weekend Tea Flight

Three Teas: 15

Individual pot: Per Selection

### Amuse Bouche

Cucumber tea sandwich

### First

American caviar omelet: crème fraîche  
and spring herb salad, brioche

Roasted Georges Bank scallops with asparagus risotto  
and grilled white asparagus

Lobster bisque with a petite quiche Lorraine, Comté

Roasted Hudson Valley foie gras with Darjeeling-  
orange scented French toast and rhubarb compote

House smoked salmon with pickled vegetables,  
crème fraîche and American caviar\*

### Main

Grilled beef sirloin "Croque madame" with Virginia ham,  
Farm House Gruyère and a coddled farm egg

Wild Columbia River salmon, just cooked, with California asparagus juice,  
Maine crab and ramps

Eggs Benedict Florentine with poached eggs  
and Scituate lobster, sauce hollandaise

Charred lamb tenderloin with Za'atar house made garlic-herb sausage,  
oven baked crepe, and cracked wheat

Roasted Long Island duck breast with biscuit  
and Vermont maple butter and spring dug parsnips

### Dessert

Warm honey caramel sticky bun with salted butter ice cream

House made yoghurt parfait with rhubarb sorbet and fresh pineapple

SIXTY FIVE DOLLARS PER PERSON