

*Top of the Hub*<sup>SM</sup>

RESTAURANT & LOUNGE

## **Easter Brunch**

Sunday, April 16, 2017

**Choice of:**

**Sweet and Savory Bread Basket**

**Lemon Honey Greek Yogurt**

Blackberries, Raspberry, House Made Granola

**Strawberry Balsamic Salad**

Mesclun and Romaine, Tomatoes, Strawberries,  
Almond Crusted Goat Cheese, Balsamic Dressing

**Choice of:**

**Slow Roasted Tomatoes, Aleppo Spiced Burratini**

Olive Oil Grilled Country Bread, Arugula-Basil Pesto, Balsamic Reduction

**Citrus Poached Jumbo Shrimp**

Fennel Slaw, Cucumber, Watermelon Radish, Pea Shoots, Cocktail Sauce

**Smoked Atlantic Salmon**

Toasted Brioche, Pickled Onion, Capers, Lemon, Horseradish-Dill Crème Fraîche

**Choice of:**

**Vegetable Frittata**

Open faced Omelet with Peppers, Spring Onions, Snap Peas and Mushrooms, Dollop of Whipped Boursin

**Corned Beef Hash**

Roasted Potatoes, Peppers, Green Onions, Poached Egg

**New England Benedict**

Maine Lobster, English Muffin, Chive Hollandaise, Spring Vegetable Medley

**Sweet Pea and Mascarpone Ravioli**

Leeks and Green Pea Sauce, Beech Mushrooms, Shaved Parmesan, Lemon Parsley Gremolata

**Miso Marinated Salmon**

Stir Fried Vegetables, Bamboo Rice, Lemongrass Coconut Broth

**Roasted Chicken Breast**

Coriander Roasted Bell Peppers, Asparagus, Chipotle Corn Mashed Potatoes, Pea Tendrils, Whipped Boursin

**Madeira Braised Beef Short Rib**

Hominy Grits, Spring Vegetables with Tarragon Shallot Butter, Braising Sauce

**Choice of:**

**White Chocolate Ganache and Pistachio Cream Bar**

Mango Salsa, Pink Guava Sauce

**Pineapple Carrot Cake**

Cream Cheese Frosting, Toasted Chocolate Brioche,  
Roasted Peanut Caramel Sauce

**\$65 per person**

**Skywalk Admission, Tax, Gratuity, & Beverages are Not Included**

**\*Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.**

