

# 1833

KITCHEN & BAR

## Easter Brunch

Sunday, April 20, 2025, 10:00 a.m. — 3:00 p.m.

\$70 plus tax & gratuity per adult, \$25 plus tax & gratuity per child under 12

### FIRST COURSE CHOOSE ONE

**Boston Seafood Chowder** *haddock, shrimp, scallops, potato, onion, celery*

**Tomato Tartine** *herb ricotta con latte, gremolata olive oil*

**Serrano Ham Carpaccio** *arugula, pine nuts, manchego, pickled honey dew melon, F. Olivers aged balsamic*

**Watercress Salad** *kiwi berries, hazelnut, tarragon, ricotta salata, pickled Fresno peppers, ramp vinaigrette*

### SECOND COURSE CHOOSE ONE

**Spring Ragu** *fresh pasta, shallot, fiddlehead ferns, English pea, wild mushrooms, crispy garlic, parmesan*

**Chip Beef on Toast** *smoked sliced NY strip steak, creamy demi gravy, focaccia toast, spring vegetables*

**Crab Cake Benedict** *Nisselbød English Muffin, arugula, tomato relish, avocado, hollandaise, breakfast potatoes*

**Airline Chicken** *artichokes, asparagus, lemon and caper velouté, pommes purée*

**Lamb Tenderloin** *grilled broccoli rabe, saffron couscous, confit tomatoes, red chimichurri, pinenuts*

### DESSERTS CHOOSE ONE

**Coconut Cake Torte**  
*coconut cake, cream cheese icing, hot fudge, coconut macaroons, Italian meringue*

**Raspberry Cheesecake Tart**  
*lemon cookie shell, lemon sorbet, graham crumble, raspberry lemon shard, blueberry sauce*

**Cinnamon Buns**  
*salted pecan glaze, vanilla icing, vanilla ice cream*

### for the little ones

#### FIRST COURSE

**Fruit Salad**

#### ENTRÉES CHOOSE ONE

**Chicken Tenders & Fries**

**Scrambled Eggs** *bacon, house potatoes, white toast*

**Buttermilk Pancakes** *maple syrup, whipped butter*

#### DESSERT

**Kids' Sundae** *vanilla ice cream, whipped cream, hot fudge, maraschino cherry*