

Park Avenue Spring Menu

Chefs Selection of passed hors d' oeuvres (select 6)

Mini Cheese Burgers

Mini Corndogs

Crudites

Tuna Tartare Cones

Shrimp Cocktail

PB & J with Prosciutto and Thai Basil

Shrimp Toast

Mini Lobster Rolls with Oven Roasted Tomatoes

Smoked Salmon Croque Monsieur

Mac and Cheese

Salmon Tartare

Latke with Smoked Salmon & Caviar

Mini Lasagna

Mini Croque Monsieur

Philly Cheese Steak and Pickles

Prosciutto Wrapped Asparagus

Peekeytoe Crab Cones

Baby beets with pistachio pesto and Danish blue cheese

Lunch and Dinner Appetizers (select 3)

Appetizers

Spring Garden Salad

Peekytoe Crabcake
Raspberries & Avocado

Escargot & Gnocchi
Spring Garlic, Yuzu, Chili Oil

Smoked Salmon & Bucatini
Wasabi Caviar, Crème Fraiche

Roasted Baby Beets
Pistachio Pesto, Danish Blue Cheese

Goat Cheese & Egg Yolk Ravioli
Bacon, Spring Peas, Morels

Jumbo Asparagus Salad
Modern Sauce Gribiche

Yellowfin Tuna & Avocado
Soy-Kalamansi & Radish

Cured-Lemon Caesar Salad

Salmon Tartare

Entrees (select 3)

Organic Scottish Salmon
Beets & Fresh Dill, Yuzu Beurre Blanc

Grilled Filet Mignon
Morel Stuffing, Ramps and Asparagus

Roasted Free Range Chicken
Sunchokes & Lemon Soy

Steamed Black Sea Bass
Ginger-Lemongrass Emulsion

Colorado Lamb Chops
Rhubarb Panzanella (\$15 SUPPLEMENT)

Halibut
Black Truffles Brioche-Crusted Poached Eggs

Miso-Glazed Lobster

Grilled Berkshire Pork Chop
Artichokes, Roasted Tomatoes & Crispy Yucca

Swordfish Nicoise

Veal Chop Milanese (\$10 SUPPLEMENT)

Fresh Dover Sole (\$15 SUPPLEMENT)

Open Face Lobster Club (Lunch Only)

Sirlion Au Poivre

Brunch Menu

Appetizers

Spring Garden Salad

Peekytoe Crabcake
Raspberries & Avocado

Escargot & Gnocchi
Spring Garlic, Yuzu, Chili Oil

Smoked Salmon & Bucatini
Wasabi Caviar, Crème Fraiche

Roasted Baby Beets
Pistachio Pesto, Danish Blue Cheese

Goat Cheese & Egg Yolk Ravioli
Bacon, Spring Peas, Morels

Jumbo Asparagus Salad
Modern Sauce Gribiche

Yellowfin Tuna & Avocado
Soy-Kalamansi & Radish

Cured-Lemon Caesar Salad

Salmon Tartare

Entrees (select 3)

Buttermilk Pancakes, Raspberry Jam

French Toast with Butterscotch Apples

Smoked Salmon & Eggs, Crème Fraîche,
Caviar, Pressed Potatoes

Fried Chicken 'n Waffle Sandwich

Bacon, Egg, Cheese (No Roll)

Filet Mignon, Shallot Glaze, Sunnyside-Up Eggs

Breakfast Risotto

Open Faced Lobster Club

Dessert (select 3)

Chocolate Cube

**Sour Cream Cheese Cake
Raspberry and Hibiscus**

Classic Crème Brulée with Pecan Biscotti

Chefs Selection Ice Cream and Sorbet

Fresh Seasonal Fruit