

B O U L E V A R D

kitchen & oyster bar

THE SUTTON PLACE HOTEL
40TH ANNIVERSARY CELEBRATION
118 per person

FIRST

CHICKEN LIVER MOUSSE
rhubarb, pistachio, toasted rye

or

ASPARAGUS SALAD
parmesan sablé, grainy mustard, bavaroise

or

BRANT LAKE BEEF CARPACCIO
soy-lime vinaigrette, herb emulsion, pickled shiitake,
crispy shallot, garlic, seasoned rice paper

SECOND

EGGS BENEDICT
english muffin, hollandaise, farm salad
choice of avocado, smoked salmon, or back bacon

or

CRAB AND SHRIMP LOUIE SALAD
iceberg lettuce, soft boiled egg, avocado, louie dressing

or

GRILLED HANGER STEAK AND EGGS
sunny side up eggs, farm salad, red wine jus

DESSERT

chocolate buffet by chef kenta