

THE NANTUCKET HOTEL

Easter Brunch

RAW BAR

poached shrimp cocktail, local oysters, horseradish
cocktail sauce, champagne mignonette, lemon

NOSH & NIBBLE

FARMHOUSE CHEESE & ANTIPASTI

artisan cheese, cured meats, pickled
vegetables, marinated olives, cornichons,
dijon mustard, marcona almonds, honey,
assorted crackers, crostini, grissini

SEASONAL FRUITS

sliced melons, pineapple, grapes, fresh
berries

ARTISAN BREAD BASKET

PDA focaccia & pull apart rolls, sweet
butter, evoo

SOUP & SALAD

SCALLOP CHOWDER

applewood smoked bacon, sweet
cream, tobasco, oyster crackers

BEET SALAD

baby beets, shaved fennel, radish, dried
cherries, toasted pistachios, goat
cheese, citrus champagne vinaigrette

KALE CAESAR

hearts of romaine, aged parmesan,
cornbread crouton, roasted garlic
parmesan dressing

CARVING STATION

HERITAGE BERKSHIRE HAM

blood orange maple bourbon glaze

MARINATED LEG OF LAMB

cilantro, parsley, basil, mint, garlic, cumin, evoo, pan jus

SPRING HARVEST

CLASSIC EGGS BENEDICT

country ham, english muffin, hollandaise

CINNAMON & SUGAR BRIOCHE
FRENCH TOAST

warm maple syrup, fresh berries,
chantilly cream

SWEET PEA & RICOTTA RAVIOLI

artichokes, leeks, lemon, pecorino, mint
pea puree

HERB ROASTED CHICKEN

creamy polenta, roasted mushrooms,
crispy prosciutto, marsala pan jus

LUMP CRAB STUFFED SOLE

garlic spinach, tomato caper relish,
lemon dill cream sauce

ROASTED MARBLE POTATOES

rosemary, thyme, sea salt

GLAZED BABY RAINBOW CARROTS

spiced honey butter

CRISPY BRUSSEL SPROUTS

pomegranate molasses, pistachio

HARVEST GREENS

sugar snap peas, haricot vert,
asparagus

DESSERT

CARROT CAKE

whipped cream cheese, walnuts, golden
raisins

LEMON TART

graham cracker crust, toasted meringue

CREME BRULEE CHEESECAKE

pistachio crumble, strawberry coulis

ASSORTED CHOCOLATE TRUFFLES
& FRENCH MACARONS