

Easter Brunch at Harvard Faculty Club

Sunday, April 16, 2017

Seafood

Shrimp Cocktail • Oyster Shooters • Seafood Ceviche • Snow Crab Meat
Cocktail Sauce, Mignonette Sauce

Sushi

Sushi Rolls, Nigiri, Vegetable Maki, Seafood Maki
Pickled Ginger, Wasabi, Soy Sauce

Antipasti

Organic Mixed Spring Greens
Cucumber, Carrot Ribbons, Tomato

Smoked Salmon
Red Onions, Capers, Crème Fraîche

Farro Salad with Brunoise of Peppers, Celery, Basil, Mint and Red Wine Vinaigrette—V

Grilled Cauliflower, Portabella, Zucchini, Yellow Peppers, Plum Tomato – GF/V

Celigiene Mozzarella and Roasted Grape Tomatoes, Chiffonade Basil- Olive Oil -- GF

Fava Beans, Asparagus, Carrots, Lemon Rind, Shaved Pecorino, Virgin Olive Oil – GF/V

Hot Selections

Lobster Bisque

Eggs Benedict

French Toast
Warm Maple Syrup and Mixed Berry Compote

Pan Roasted Sea Bass
Tarragon White Wine Sauce -- GF

Chicken Francaise, Lemon Caper Sauce --GF

Vegetarian Dumplings

Apple Smoked Bacon, Turkey Sausage, Rosemary Potatoes, Vegetable Medley

Omelets & Crepes Made-To-Order

Spinach & Mushroom Crepes
Boursin Cheese Sauce

Egg or Egg White Omelets, Choice of Fillings
Diced Tomatoes, Peppers, Caramelized Onions, Asparagus Tips, Sautéed Mushrooms, Bacon, Diced Ham, Cheddar or Swiss Cheese

Carvery

Herb Marinated Rack of Lamb
Mustard Shallot Sauce, Mint-Chili Sauce -- GF

Sesame Crusted Tuna
Tamari Soy Sauce, Pickled Ginger -- GF

Boulangerie

Freshly Baked Croissants, Mini Muffins, Mini Danish, Yogurt Loaf, Rolls

Desserts

Sweet Treats from Our Pastry Chefs to Include:

Banana Bread Pudding
Warm Caramel or Chocolate Sauce

Rhubarb Apple Cobbler

Petite Fours • Sliced Fresh Fruits • Assorted Local and International Cheeses

~ Adults \$69, children over four \$35, children four and younger no charge

~ A dedicated attendant fee will be applied to parties of over 14 guests.

~ An 18% house charge will be added. The house charge is not a tip or gratuity.

~ Our staff adheres to a no tipping policy.