Easter Brunch

at Harvard Faculty Club

April 12, 2020

Seafood and Sushi

Shrimp Cocktail * Oyster Shooters * Seafood Ceviche * Sushi Rolls * Nigiri * Vegetable Maki
Seafood Maki * Pickled Ginger * Wasabi

Antipasti

Organic Spring Greens with Cucumber, Carrot Ribbons, Tomato, Balsamic Dressing (GF/V)

Smoked Salmon with Red Onions, Capers, Crème Fraiche

Roasted Heirloom Potatoes, Kabocha, Baby Kale, Sautéed Red Onions, Toasted Pepitas,
Dijon Vinaigrette (V/GF)

Salad of Red and Golden Quinoa with Edamame, Roasted Peppers, Carrots, Raisins, Lemon
and Olive Oil (V/GF)

Ciliegine Mozzarella, Roasted Tomatoes, Basil, Red Pepper Flakes, Arugula, EVOO (GF)

Roasted Ruby and Golden Beets Salad with Frisée, Toasted Walnuts, Sherry-Agave Dressing
(GF/V)

Hot Selections

Lobster Bisque

Eggs Benedict

French Toast with Mixed Berry Compote or Warm Maple Syrup

Pan Roasted Sea Bass with Citrus White Wine Sauce (GF)

Herb Marinated Chicken with Mushroom Marsala Sauce (GF)

Three Cheese Ravioli with Tomato Cream Sauce and Wilted Spinach (GF)
Roasted Golden Potatoes (GF)
Sugar Snap Peas, Baby Carrots and Yellow Peppers (V/GF)
Applewood Smoked Bacon (GF)
Turkey Sausage (GF)

**Made-to-Order Omelets and Crepes**

Spinach & Mushroom Crepes with Boursin Cheese Sauce

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

**Carving Board**

Herb Marinated Rack of Lamb with Rosemary Red Wine Sauce or Jalapeno-Mint Sauce (GF)
Cedar Plank Norwegian Salmon, Cajun Style with Grape and Pepper Relish (GF)

**Boulangerie**

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

**Desserts**

Our Pastry Chefs will provide some delicious treats including:

Bread Pudding with Banana Slices and Warm Caramel or Chocolate Sauce
Peach Cobbler
Petite Fours • Sliced Fruits • Assorted Local and International Cheeses

Adults $76 Children 4 to 12 $38 ~ Prepaid reservations required

*Tax as applicable plus an 18% house charge which is not a gratuity; there is no tipping at HFC.*