EASTER BRUNCH
At HARVARD FACULTY CLUB
April 21, 2019

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

APPETIZERS
Roasted Beets with Sugar Snap Peas, goat cheese and walnuts
Tomato and Burrata Salad with Oranges and Balsamic Pearls
Red and Golden Quinoa Salad with Peppers and Carrots
Smoked Salmon with Red Onions, Capers and Crème Fraiche
Roasted Butternut Squash, Fuji Apple and Baby Kale with Dried Cranberries
Lobster Bisque

TRADITIONAL BREAKFAST DISHES
Eggs Benedict
French Toast with Fruit Compote
Whole Egg and Egg White Omelets with Choice of Fillings:
Cheddar cheese, Swiss cheese, Caramelized Onions, Sautéed mushrooms and more
Spinach and Mushroom Crepe with Boursin Cheese Sauce
Turkey Sausage
Applewood Smoked Bacon

HOT SELECTIONS
Pan Roasted Sea Bass
Herbed Marinated Chicken Marsala
Cedar Plank Fjord Trout
Marinated Rack of Lamb
Vegetable Dumplings with Ginger Soy

FROM the PASTRY CHEF
Baked Croissants and Rolls * Mini Muffins * Danish * Yogurt Loafs
Peach Cobbler * Petite Fours * Banana Bread Pudding with Warm Caramel
Local and International Cheeses and Sliced Fresh Fruits

Adults - $73, Children Aged 4 to 12 - $36
Tax where applicable plus 18% service charge which is not a gratuity; no tipping at HFC
~~~ REFUNDS WILL BE MADE ONLY THROUGH FRIDAY APRIL 19 ~~~
RESERVE ONLINE HFC.HARVARD.EDU OR CALL 495-5758