

Millerton Inn Pre-Fixe Easter Brunch!

\$60 per Person / \$35 per Child

certain items subject to change

Starters

ROASTED BEETS - citrus vinaigrette, whipped imported feta, micro greens

BURRATA - beef steak tomato, fresh basil, balsamic reduction, herbed panko crumbs

LAMB LOLIPOPS - garlic aioli, grape must

GREEK YOGURT PARFAIT - fresh berries, house made granola, imported greek honey

GOAT CHEESE TARTE - caramelized onions

Main Course

SURF N' TURF EGGS BENNY - jumbo lump new england crab cake, canadian bacon, home fries

TSOUREKI FRENCH TOAST - greek challah bread, fresh berries, marscapone cream

THE NEW YORKER - sliced new york strip, 2 farm fresh eggs your way, home fries, toast

RACK OF LAMB - herbed crusted, lemon potatoes

ROASTED HALF CHICKEN - lemon potatoes, grilled lemon

PETIMEZI & DIJON GLAZED HAM - mashed potatoes, honey roasted carrots

BRANZINO PAPILOTE - israeli cous cous

SHORT RIB PAPARDELLE - slow braised short rib ragu, herbed burrata

BEET & LEEK LINGUINE - grated beets, leeks, red pepper, sherry wine, crumbled feta

Dessert

MOCHA TIRAMISU - candied hazelnuts

APPLE TARTE - cinnamon ice cream

GREEK YOGURT - sour cherry preserves

DULCE DE LECHE - caramel chocolate cereal