



EASTER

EASTER BRUNCH

DECANTER
AT ST. REGIS

LIBATIONS



BOTTOMLESS

Mimosas	25
St. Regis Ritual Bloody Mary's	25
Capital Mary Bombay sapphire gin, old bay spice, Clamato	
Red snapper St. Regis New York City, belvedere vodka	

CHAMPAGNE

Ruinart, Champagne, rose, n.v.	32
Veuve Clicquot Champagne, brut, n.v.	26
Moet et Chandon Champagne, brut, n.v.	24

RED & WHITE - WINE BY THE GLASS

Pinot Noir Mateo, Sonoma Coast, California, 2014	22
Malbec Festivo, Mendoza, Argentina, 2015	17
Chardonnay Mateo, Sonoma Coast, California, 2014	19
Pinot Grigio Bollini, Trentino-alto Adige, 2015	15



RAW BAR SPECIALTIES

SALADS

Mozzarella, Blood Orange, Pistachio
Smoked Beef, Pickled Yu Choy, Fried Garlic
Kohlrabi Daikon, Pickled Celery Root, Horseradish Celery Seed Aioli
Farro, Mango, Toasted Cashew, Grains of Paradise, Coconut Dressing
Fennel, Grilled Squid, Pomelo, Papaya, Buckwheat Honey
Caesar salad with toppings

HOUSE CURED CHARCUTERIE STATION & CHEESE

A Selection of Cured Meats & imported cheese Pickles, Mustard & Breads
Chicken Liver & Foie Gras Mousse Apple Glaze
Country Pâté, Dried Blueberry, Almond



SIGNATURE ENTREES

Duck Confit Sweet Potato Poutine, Cheese Curd, Gravy
72 Hour Cook Short Rib Fricassee, Rosemary Dumpling
Shrimp Congee, Smoked Mussel, Tarragon
Scottish Salmon, Sweet Tea Glaze
Wagyu Sirloin, Mushroom Conserva
Shakshuka, Spiced Yogurt
Belgian Waffles, Fresh Mixed Berries
Whole Wheat Pancakes with Peanut Butter

ENHANCEMENT

Brussels Sprout, Miso Glaze, Cipollini Onion
Sautéed Wild Mushrooms in Herb Nage
Truffled Mornay, Fingerling Hash
Applewood Smoked Bacon
Classic made Chicken & Apples Breakfast Sausage

