

Easter

Brunch at Pierpont's

Sunday, April 1, 2018 • 10am - 3pm

THREE COURSE MENU | ADULTS \$35 • CHILDREN 12 & UNDER \$15 | TAX & GRATUITY NOT INCLUDED

beginnings - select one dish

SMOKED SALMON cured egg yolk, red onion, boiled egg, bagel chips, caper berries, butter lettuce, herbed horseradish dressing

CHILLED SOBA NOODLE SALAD chilled-poached shrimp, edamame, carrots, scallion, ginger-cilantro vinaigrette

FRUITS, SEEDS & NUTS melons, pineapple, mixed berries, roasted nut clusters, Bengal-spiced yogurt

LEMON & GOAT CHEESE BLINTZ pistachios, Amarena cherries

GREEN SALAD mixed lettuces, English cucumber, tomatoes, herbed-watercress dressing

CHILLED CACTUS PEAR SOUP nopales, Fresno chili, jicama

entrées - select one dish

STEAK & EGGS grilled filet mignon, roasted potatoes, scrambled eggs

BLUE CRAB EGGS BENEDICT crab cakes, English muffin, eggs, hollandaise, crispy pancetta

SALMON pomelo, French red rice, Brussels sprouts, preserved lemon butter

SCOTCH EGG herb sausage, rumbledthumbs potatoes

LEEK & BRUSSELS SPROUTS STRATA pulled pork, Gruyère cheese, whiskey bacon marmalade

BISCUITS & GRAVY house made buttermilk biscuits, poblano-chorizo gravy

LOBSTER CRÊPE herbes de Provence, Yukon gold purée, carrot-tomato broth

DUCK HAM CROQUE MADAME duck ham, Gruyère cheese, shredded duck confit

BREAKFAST PLATE scrambled eggs, country bacon, thick cut toast, fresh fruit, apple butter

desserts - select one dish

CHOCOLATE AMARETTO MOUSSE coconut macaroons, cocoa nibs

LEMON CORNMEAL CAKE lemon curd, pine nut brittle, shortbread crumb, fromage blanc

SPICED FRENCH TOAST white chocolate sauce, macerated strawberries

Make Your Reservations Today!

816.221.5111 or online at Pierponts.com

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Menu subject to change. No Discounts or Coupons may be used on this menu.