

Join us for  
*Easter*

# BRUNCH



April 20, 2025 | 11AM-3PM

## STARTERS

Melon, Prosciutto, Mozzarella "Caprese" Salad  
basil, extra virgin olive oil, balsamic glaze

Simple Spring Arugula & Endive Salad  
fresh berries, candied pecans, goat cheese,  
lemon-verbena vinaigrette

Yorktowne Tomato Bisque

Assorted Traditional Deviled Eggs  
toppings to include: botarga, smoked salmon, rock shrimp,  
caviar, candied bacon, pimenton

## MADE TO ORDER OMELETTE & EGG STATION

toppings to include: ham, sausage, bacon, peppers, onions,  
queso fresco, cheddar, spinach, tomato

## ENTREES

Braised Chicken Fricassee  
chicken thighs, peas, carrots, mushrooms, pearl onion, veloute

Brown Sugar Citrus Glazed Ham

Faroe Island Salmon En Croute  
dijon mustard, spinach, chervil beurre blanc

Slow Roasted Garlic & Herb Leg of Lamb with Mint Jus Lie

## SIDES

Fresh Baked Buttery Croissants  
served with whipped butter, marmalade

Yorktowne Corn Pudding

Roasted Brussels Sprouts with Cranberries & Maple Glaze

Steamed Dutch Marble Potatoes  
with fresh herbs, Maldon salt, & butter

## DESSERTS

Chef's Dessert Table  
cookies, petit fours, assorted cakes, pies, chocolate truffles, & Easter candy

Beverage Station  
fresh brewed coffee, decaffeinated coffee, & selection of fine teas

*\$65 per person | Children 12 & Under \$21*

prices are subject to gratuity & sales tax

*Make Your Reservation Today* Visit Us on OpenTable or Call

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