



LIGHTHOUSE — GRILL —

NORTH WATER STREET
EDGARTOWN, MA

EASTER SUNDAY BRUNCH

Sunday, April 1ST, 2018

EXECUTIVE CHEF RICHARD DOUCETTE & TEAM

ISLAND HARVESTED OYSTERS

CHILLED SHRIMP COCKTAIL

Citrus, Mignonette, Bloody Mary Sauce

PAN D'AVIGNON ASSORTED ARTISANAL BREADS & BAGELS

ARTISAN DOMESTIC & IMPORTED GRAND FROMAGE DISPLAY

SMOKED SALMON & BLUEFISH PÂTÉ *Capers, Pickled Red Onion, Pita Chips*

TUSCAN KALE *Dried Apricot, Currants, Pecorino, Simple Vinaigrette*

ARCADIAN GREENS *Cherry Tomato, Shaved Red Onion, Red Wine Vinaigrette*

CHILLED ENGLISH PEA SOUP *Mint, Crème Fraîche, Preserved Lemon*

FRESHLY CARVED FRUIT DISPLAY

MOROCCAN SPICED LAMB *Yogurt Raita*

ATLANTIC SALMON *Fingerlings, Green Beans, Tarragon Aioli*

SLOW ROASTED PRIME RIB *Au Jus & Horseradish Cream*

EGGS BENEDICT *Country Ham, Spinach, Hollandaise*

ROASTED SPRING VEGETABLES

BUTTERNUT SQUASH & SWEET POTATO CASSEROLE

APPLEWOOD SMOKED BACON & BREAKFAST SAUSAGE

RED BLISS POTATO HASH *Melted Leeks, Bell Peppers, Caramelized Onion*

FRENCH TOAST *Bananas Foster, Salted Caramel, Brioche*

CHEF'S ASSORTMENT OF QUICHE EN CROÛTE

ASSORTED CROISSANTS, BREAKFAST PASTRIES & MUFFINS

CARROT CAKE & WHIPPED CREAM CHEESE FROSTING

CHEF EMILY'S SELECTION OF COOKIES & CONFECTIONS

CARAMEL & APPLE STICKY BUNS

\$60 PER GUEST | \$25 CHILDREN 12 & UNDER

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have a Medical Condition.*

WE INVITE OUR GUESTS TO SHARE ANY ALLERGIES, DIETARY RESTRICTIONS, AND INGREDIENT PREFERENCES WITH US SO THAT
WE CAN TAILOR THE MENU TO EACH INDIVIDUAL ORDER