

SÉR

STEAK + SPIRITS

ATOP THE ANATOLE



EASTER SUNDAY

Sunday, April 21, 2019 10am–1:45pm

\$78++ per person, add \$10 for champagne brunch

\$39++ children ages 5-12

Complimentary for children age 4 and under

brunch

french toast | *granola, sweet cream butter, Vermont maple syrup*

biscuits | *pepper bacon gravy*

meats | *Benton's bacon, chicken apple sausage*

benedict | *English muffins, chopped brisket, poached egg, ancho hollandaise*

eggs | *scrambled eggs, fresh herbs*

home fries | *caramelized onion, thyme*

parfait | *Texas honey, chia granola, fresh berries, Greek yogurt*

fresh fruit

charcuterie

cured | *Calabrian chili salami, mortadella, Benton's country ham*

creamery | *ted cheddar, julianna goat, point reyes bay blue, cambazola*

accompaniment | *local honey, pepper jelly, spiced walnuts, sweet peppers, cheese twists, lavosh, garlic baguette*

smoked salmon | *dill cream cheese, fried capers, shallots, toasted bagel*

from the garden

mixed greens | *apples, candied pecans, honey apple vin*

tomato | *Dallas goat feta, aged balsamic, red onions, basil, extra virgin olive oil*

kale | *dried cherries, mandarin orange, shaved almonds, ginger scallion vinaigrette*

Kyle Jones | Executive Chef

Nicolas Quintana | General Manager



chilled

oysters | *chef's selection, apple mignonette*

shrimp | *bloody mary cocktail, fresh horseradish*

crab claws | *roasted red pepper remoulade*

seafood

chilean sea bass | *white miso, warm champagne vinaigrette*

ora king salmon | *lemon thyme beurre blanc*

prawns | *scampi style, cavatappi, pecorino romano*

carved favorites

whole roasted chicken | *herb butter, whole grain demi*

herb crusted rib eye | *creamy horseradish, bordelaise*

leg of lamb | *pesto stuffing, roasted garlic glaze, mint jelly*

sides

savoy cabbage | *smoked bacon*

roasted cauliflower | *golden raisins, turmeric*

carrots | *apple juice, canela*

grilled asparagus | *olive oil, pecorino romano*

buttermilk whipped potato | *salted butter, chives*

kids

pb&j

chicken tenders

mac & cheese

tater tots

desserts

Chef Shirley | *spectacular holiday sweet treats | Easter eggs*

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