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## **Easter Brunch**

April 24th, 2011, 11:00 am – 2:30 pm

### **First Course Selections**

#### **Spicy Butternut Squash Soup**

#### **Arugula Salad**

Goat Cheese, Pickled Shallots, Candied Almonds

#### **Market Fruit & Berries**

#### **House Cured Salmon**

Horseradish Crème Fraîche, Capers

#### **Market Salad**

Pine Nut and Basil Vinaigrette, Confit Dryer Farm Tomatoes

#### **Seared Day Boat Scallops**

Pork Belly, Anson Mills Blue Corn Johnny Cake, Cauliflower Puree

### **Main Course Selections**

#### **Poached Eggs**

Over Lobster Potato Hash

#### **Wild Mushroom and Asparagus Omelet**

#### **Raisin Hazelnut French Toast**

Blackberries & Almonds

#### **Buttermilk Poached Organic Chicken**

Carrot Purée, Truffled Poultry Jus

#### **Scottish Organic Salmon**

Eggplant Purée, Fingerling Potatoes, Preserved Local Tomato Vinaigrette

#### **"Pastrami Cured" Flat Iron Steak**

Brussels Sprouts, Parsnips, Whole Grain Mustard Sauce

#### **Wood Grilled Burger**

Aged Cheddar, Tomato, Red Onion

### **Dessert Bar**

#### **Try as many as you like**

Cheesecake  
Crème Brûlée  
Assorted Cookies  
Chocolate Pot de Crème  
Sabayon over Fresh Fruit  
Apple Financier Cupcakes

Molten Valrhona Chocolate Cake  
Tiramisu with Coffee and Cognac  
Chocolate Hazelnut Bread Pudding  
Pecan Pie with Bourbon Whipped Cream  
Fresh Spun Ice Cream and Sorbets  
Small Irish Coffee

**\$39.95**

children 14 and under 19.95  
per person, plus tax and 20% service