

Easter Sunday Brunch

THE SEA BY ALEXANDER'S STEAKHOUSE

Sunday, April 17, 2022 | \$95 Per Person (not inclusive) | Menu Subject to Change | \$23 Kids Menu Available

Oysters

Half Dozen 24 Dozen 44

Caviar Selection - 1 ounce

Golden Imperial Osetra served with wasabi crème fraîche, egg & buckwheat blini 230

First Course

(select one from the following)

HAMACHI SHOTS

truffled ponzu, avocado, ginger, jalapeño

SPRING CHOPPED SALAD

kale, cucumber, endive, radish, walnut

CRAB CAKES

alfalfa, roasted pepper aioli, potato, lemon

TUNA TARTARE

guacamole, green peppercorn, saffron rice, yuzu
siberian osetra caviar supplement 55

THE SEA'S CLAM CHOWDER

fingerling potatoes, bacon, carrot, celery

WAGYU TENDERLOIN TATAKI

mustard ponzu, onion, radish, edamame, egg

GRILLED CALAMARI SALAD

arugula, tomato, olive, garlic

Second Course

(select one from the following)

MISO BLACK COD (WILD HALF MOON BAY)

rice cake, bell pepper, brussels sprouts

LOBSTER SCRAMBLED EGGS (WILD MAINE)

tarragon, tomato, parmesan cheese *additional 15*

SCALLOPS (WILD MAINE)

peas, polenta, tomato, kale

GRILLED WHITE SHRIMP (WILD MEXICO)

potato purée, zucchini, garlic butter, lemongrass

GRILLED WILD KING SALMON (WILD MONTERREY)

asparagus, radish, chestnut mushrooms, champagne glaze

NEW YORK STEAK (NEBRASKA)

squash ravioli, bordelaise sauce

CORN RAVIOLI

parsnip, bell pepper, seasonal vegetables

WAGYU TAJIMA

butterball potato, green peppercorn sauce *additional 45*

Additional selection of Hokkaido Snow Beef & Miyazaki Japanese Wagyu available upon request

Third Course

(select one from the following)

MOCHI DOUGHNUTS

raspberry gel, chocolate sauce, powdered sugar

PRETTY IN PINK

lychee panna cotta, guava gel, rose meringue, cranberry

MATCHA BOMBE

chocolate cake, matcha whipped ganache, vanilla, strawberry ice cream, espresso caramel