

THE NEW YORK *Helmshley* HOTEL

Sunday Brunch Menu

11:30am-2:30pm

*Brunch will include a glass of
Champagne or Bloody Mary or Mimosa*

I would like to extend to you a late check out with your Sunday Brunch Reservation.

Please call extension 7006.

Executive Chef Brian C. Wieler

Buffet Cold Selection

Shrimp Cocktail

Jumbo Shrimp, Traditional Cocktail Sauce

Smoked Salmon Display

with Traditional Garnishes

Cheese and Charcuterie Display

Assorted Cheeses, Meats, Breads and Crackers

Caesar Salad

Hearts of Romaine, Parmesan, Croutons, Anchovies

Baby Spinach Salad

with Roasted Beets, Goat Cheese

Selection of Sliced Seasonal Fruit

Yogurt & Granola

Baskets of Danish Pastries, Croissants, Brioche, Muffins

Whipped Butter and Preserves

A La Carte Main Course Selections

Three Egg or Egg White Omelet of Your Choice

with choice of fillings:

Spinach, Peppers, Onions, Mushrooms, Tomatoes, Bacon, Ham, Swiss, Cheddar, Feta Cheese.

Vegetable Frittata

with choice of meat: Bacon or Sausage and Roasted Potatoes

Eggs Benedict / Smoked Salmon Benny

Crab Cake Benedict

Asian Style Chicken Salad

Crispy Noodles, Cabbage, Peppers, Sweet Chili Dressing

Lobster Salad

*Grapefruit, Avocado, Hearts of Palm,
Chardonnay Vinaigrette*

Poached Salmon with Tarragon Sauce

Saffron Scented Rice, Asparagus

Chicken Pot Pie

Velvety Chicken Stew Encrusted in Puff Pastry

Roasted Herb Marinated Chicken

Potato Puree, Haricots Verts, Natural Jus

Penne Arrabiatta

*Chicken, Goat Cheese, Tomatoes, Dried Chiles,
Garlic, Extra Virgin Olive Oil*

Grilled Lamb Chops

Brussels Sprouts, Potato Galette, Zinfandel Sauce

Steak Frites

Served with Shoe String Fries and Red Wine Sauce

Chef's Selection of Sweets

Cakes, Tarts, Pies and Cookies

Freshly Brewed Coffee, Decaf or Tea

\$38 per person plus Applicable Tax

For The High Standard of Service 19% Gratuity Added to All Guest Checks