

# Sunrise at East 56th

## BREAKFAST MENU

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### FRESH SMOOTHIES

**Classic** Organic strawberries, banana, orange

**Refreshing** Peach, raspberry, coconut, ginger

**Protein** Banana, almond butter, almond milk, agave

### LIGHTER FARE

**Yogurt & Berries** Greek yogurt, mixed berries, toasted slivered almonds, local honey

**House Made Granola** Organic oats, pistachios, Turkish dried fruits, with yogurt or milk

**Overnight Steel Cut Oats** Blueberries, sliced banana, toasted walnuts, brown sugar

**Brioche French Toast** Bread Pudding Strawberry-rhubarb compote, Vermont maple syrup

**Country Skillet Hash** Golden potatoes, baked egg, sausage, red pepper, Wisconsin cheddar cheese

**Garden Vegetable Egg White Frittata** Spinach, asparagus, cured tomatoes, herbed goat cheese

**Bagel & Lox** Cream cheese, beefsteak tomatoes, cucumbers, red onion, capers, dill

### SIDES

- Nueske's Applewood Smoked Bacon
- Applegate Naturals Classic Pork or Chicken and Maple Sausage
- Balthazar Bakery chocolate, almond or plain croissants
- Ceci Cela Patisserie cherry, cream cheese or apple cinnamon Danish
- House baked muffins and scones with Sarabeth's preserves and imported butter
- Honey wheat, raisin walnut or sourdough toast with Sarabeth's preserves and imported butter

### ADDITIONAL OPTIONS AVAILABLE DAILY

Grilled Chicken

Fish of the Day

Field Greens Salad

Organic Chicken Noodle Soup

Specialty Deli Sandwiches

Black Angus Burger

Vegetarian Burger

## LUNCH MENU

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### STARTERS

**Red Lentil Dal Soup** Organic red lentils, spinach, coconut, Indian spices

**Organic Greens Salad** Mixed young organic greens, tomato, Persian cucumber, carrot, lemon, olive oil

**Mediterranean Kale Salad** Baby kale, organic quinoa, cured tomatoes, olives, feta, Greek vinaigrette

*Add grilled salmon, antibiotic free chicken breast or shrimp to any salad to create an entrée*

### MAIN ENTREES

**Classic Quiche Lorraine** Bacon lardons, Gruyère cheese, organic mixed greens salad

**Maryland Crab Cake Sandwich** Lump crab, brioche bun, Old Bay aioli, classic slaw, sweet potato fries

**Reuben Sandwich** Katz's Deli corned beef, sauerkraut, Swiss, rye, New York half sour pickle

**Duck Confit & Roasted Mushroom Flatbread** Balsamic cipollini onions, fontina cheese, fig reduction

**Ginger-Scallion Chicken Bowl** Rice noodles, julienned vegetables, cilantro, mint, Thai basil, peanut sauce

**Lamb Meatballs** Roasted tomato orzo, sautéed greens, cucumber yogurt sauce

### DESSERTS

**Lemon Meringue Tartlet** Lemon curd, shortbread shell, classic Italian meringue

**House Baked Cookies** White chocolate-cherry or toffee-almond chunk

Seasonal fresh fruit

Haagen Dazs ice cream and sorbet

## DINNER MENU

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### STARTERS

**Classic Lobster** Bisque Maine lobster, sherry, light cream

**Organic Greens Salad** Mixed young organic greens, tomato, Persian cucumber, carrot, lemon, olive oil

**Roasted Beet Salad** Red and yellow beets, spinach, pine nuts, golden raisins, goat cheese, balsamic

*Add grilled salmon, antibiotic free chicken breast or shrimp to any salad to create an entrée*

### MAIN ENTREES

**Grass Fed Petite Filet** Crispy fingerling potatoes, mustard-shallot haricots verts, bordelaise

**Roasted Amish Chicken** Mushroom farro risotto, honey glazed tri-color carrots

**Cedar Planked Salmon** Chick pea fritter, wilted spinach, blistered tomatoes, lemon herb tahini

**Fresh Four Cheese Ravioli** San Marzano tomato sauce, Parmigiano-Reggiano, torn basil

**Roasted Vegetable Rustic Tart** Zucchini, eggplant, bell pepper, Boursin, house made pesto, microgreens

*Assortment of warm breads featuring a selection from Amy', Eli's and Hudson Bread*

### DESSERTS

**Dark Chocolate Mousse** European dark chocolate, candied orange peel

**Pavlova Meringue** Fresh berries, vanilla whipped cream

Seasonal fresh fruit

Haagen Dazs ice cream and sorbet

### BEVERAGES

Fresh Juice

Sparkling & Flavored Waters

Coffee & Tea

Premium Wine, Beer & Spirits

Milk & Dairy-Free Alternatives