

Equus

At Castle Hotel and Spa
400 Benedict Avenue
Tarrytown, NY

“An Artist Is above all a Human Being,
profoundly Human to the core.”

-Diego Rivera

Thank You for Joining us for weekend Brunch at the Castle.

A Continental buffet is available for your convenience, please enjoy a selection of seasonal salad, fresh fruit and assorted breakfast pastries. As well as Smoked Salmon with Bagels and House Made Sushi.

Place Your Order for Entree and leave room for our extensive display of bite size desserts.

Brunch includes coffee/juice and your first Mimosa or Bellini



Entrees

Fried Duck Eggs & Hash (GF)

Crispy Duck Confit | Diced Potatoes | Herbs | Fried Duck Egg

Estate Raised Wagyu Steak & Eggs (GF)

Truffle & Leek Omelet | Breakfast Potatoes | Red Wine Jus

Pan roasted Arctic Char

Chanterelle Mushrooms | Lacinato kale | fregola sarda/Romesco Sauce

Winter Vegetable Risotto (GF&VG)

Parmesan Reggiano | Fine Herbs

Eggs Benedict (GF)

Canadian Bacon | Poached Eggs | Hollandaise | Mixed Greens

Hudson Valley Fresh Eggs any style (GF)

Breakfast Potatoes | Choice of Bacon or Sausage

Roasted Amish Chicken

Chorizo Corn Bread Stuffing | Baby Carrots | Natural Jus

Pan Roasted Dayboat Scallops (GF)

Butternut Squash Puree | Braised endive | cider gastric | blackberry

Choice of Malted Waffle or Griddle Cakes

Seasonal Berry Compote | Maple Syrup | Cream Fraiche

Menu By,
Chef Christopher A. Colom