

# Nina May

RESTAURANT WEEK  
BRUNCH

## CHEF CHOICE

PER PERSON—35

*We invite you to try our unique, seasonal dining experience. This tasting menu is designed to be shared, so we ask for a minimum of two people to participate.*

### **Roasted Baby Carrots + Crispy Hashbrowns**

*parm cheese, brown butter crumble,  
apple butter*

### **Cornmeal Blini with Smoked Salmon**

*pickled shallots, creme fraiche, trout roe*

### **Dill + Cheddar Biscuit with Fried Egg**

*bandaged cheddar, bearnaise aioli,  
smoked bacon*

### **Buckwheat Crepes with Duck Confit**

*pickled carrots, shaved scallions,  
a l'orange jus*