



MOTHER'S DAY BRUNCH

42pp

FIRST

CHILLED ASPARAGUS SOUP

lump crab and dill

SIGNATURE CHICKEN FRIED OYSTERS

sautéed spinach, applewood smoked bacon, tart apples, whole grain mustard hollandaise

CLASSIC CAESAR SALAD

hearts of romaine, roasted garlic croutons, parmesan crisp

MIXED GREENS SALAD

*prosciutto, grapes, red onion, english cucumbers, focaccia croutons
manchego cheese, red wine vinaigrette*

BABY ARUGULA

strawberry, toasted pecans, goat cheese, poppyseed dressing

BRAISED KUROBUTA PORK BELLY

fried green tomato, whipped goat cheese, tomato jam, hydroponic watercress

SECOND

BRAISED SHORT RIB HASH

*sweet potatoes, bell peppers, charred onions, roasted poblano hollandaise, soft poached eggs
fresh fruit, grilled sour dough*

GRILLED ARCTIC CHAR

crispy polenta cake, charred cherry tomatoes, sautéed spinach, braised fennel, romesco sauce

CRAB & SHRIMP OMELETTE

*andouille sausage, bell pepper, green onions, tomatoes, aged cheddar
creole mustard hollandaise, red potatoes, fresh fruit*

EGGS BENEDICT

*toasted english muffin, soft poached eggs, sautéed spinach, black forest ham
grain mustard hollandaise, red potatoes and fresh fruit*

GRILLED BEEF TENDERLOIN

cauliflower gratin, haricots verts, red wine mushroom sauce

TUNA NICOISE

*ahi tuna seared rare, mixed greens, cherry tomatoes, nicoise olives, red potatoes, french green beans
hard boiled eggs, capers, cucumbers, lemon herb vinaigrette*

THIRD

"SWEET SURPRISE"

CHILDREN'S MENU 11

ANGEL HAIR PASTA

garlic, butter & cheese bread

or

CHICKEN TENDERS

french fries & fresh fruit

CHOCOLATE SUNDAE

vanilla bean gelato