



## MOTHER'S DAY

Three Course Champagne Brunch - 49pp

### FIRST

#### CHILLED SPRING PEA SOUP

Creme Fraiche, Smoked Bacon, Radish

#### CLASSIC CAESAR

Hearts Of Romaine, Roasted Garlic Croutons, Parmesan Crisp

#### SIGNATURE CHICKEN FRIED OYSTERS

Sautéed Spinach with Applewood Smoked Bacon, Tart Apples, Whole Grain Mustard Hollandaise

#### MIXED GREENS

Grapes, Prosciutto, English Cucumbers, Red Onion, Manchego Cheese, Red Wine Vinaigrette

#### BLACKENED GULF SHRIMP

Andouille Sausage, Sweet Corn Succotash, Arugula, Red Pepper Cream

#### POTATO GNOCCHI

Forest Mushrooms, Melted Leeks, Parmesan, And White Wine Cream

### SECOND

#### SMOKED SALMON EGGS BENEDICT

Toasted English Muffin, Soft Poached Eggs, Sautéed Spinach, Dill Hollandaise, Fingerling Potatoes, Fresh Fruit

#### GRILLED BEEF TENDERLOIN

Red Skin Smashed Potatoes, Grilled Broccolini, Peppercorn Cognac Sauce  
[Add 2 Poached Eggs] 3

#### GRILLED GULF REDFISH

Crawfish Dirty Rice, Sautéed Haricot Vert, Creole Tomato Butter

#### CRAB & TASSO HAM OMELETTE

Spinach, Cherry Tomatoes, Smoked Gouda. Fingerling Potatoes, And Fresh Fruit

#### PAN SEARED SEA SCALLOPS

Cheesy Herb Polenta, Roasted Red Peppers, Asparagus Tips, Crispy Prosciutto, And Wild Mushroom Jus

#### BRAISED AUSTRALIAN LAMB

Orecchiette Pasta, Spring Peas, Semi Dried Tomatoes, Radicchio, Feta Cheese, Mint, Braising Jus

### THIRD

SWEET SURPRISE!

### CHILDRENS MENU 11

#### ANGEL HAIR PASTA

Garlic, Butter & Cheese Bread

or

#### CHICKEN TENDERS

French Fries & Fresh Fruit

#### CHOCOLATE SUNDAE

Vanilla Bean Gelato