



MOTHER'S DAY

Three Course Champagne Brunch - 49pp

FIRST

SPRING SALAD

Mixed Greens, Asparagus, Spring Peas, Radishes, Toasted Pistachios, Feta Cheese, Red Wine Vinaigrette

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

ANDALUSIAN GAZPACHO

Poached Shrimp

GRILLED TEXAS QUAIL

Stuffed With Bacon, Green Chilis & Cheese, Roasted Sweet Corn Salsa, Roast Garlic Herb Jus

SECOND

EGGS BENEDICT

Soft Poached Eggs, Black Forest Ham, Sautéed Spinach, Toasted English Muffins
Grain Mustard Hollandaise. Served With Roasted Potatoes & Fresh Fruit

GRILLED BEEF TENDERLOIN

Red Potato, Bacon , And Sweet Corn Hash, Grilled Asparagus, Bordelaise
[Add 2 Poached Eggs] 3

BRAISED BONELESS SHORT RIBS

Soft Polenta, Sautéed Spinach And Forest Mushrooms, Soft Poached Eggs, Grain Mustard Hollandaise

GRILLED RED FISH

Crawfish, And Andouille Sausage Risotto, Heirloom Cherry Tomatoes, Sautéed Haricot Vert, And Espelette Pepper Butter

HERB CRUSTED DOUBLE CUT PORK CHOP

Celery Root Potato Purée, Roasted Brussel Sprouts With Caramelized Onions, Dijon Sauce

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



MOTHER'S DAY

Three Course Champagne Brunch - 49pp

FIRST

ROASTED TOMATO & RED PEPPER BISQUE

Feta Cheese, Garlic Croutons

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

JUMBO SHRIMP 'ALA PLANCHA'

Pearl Pasta, Zucchini, Sun Dried Tomatoes, And Garlic Chili Butter

GRILLED TEXAS QUAIL

Stuffed With Dirty Rice, Roasted Sweet Corn Relish, And Apple Cider Reduction

GRILLED ASPARAGUS SALAD

Herb Crusted Goat Cheese, Frisée, Heirloom Cherry Tomatoes, Prosciutto Di Parma, Red Wine Vinaigrette

SECOND

EGGS BENEDICT

Soft Poached Eggs, Black Forest Ham, Sautéed Spinach, Toasted English Muffins
Grain Mustard Hollandaise. Served With Roasted Potatoes & Fresh Fruit

GRILLED BEEF TENDERLOIN

Truffle Pecorino Whipped Potatoes, Broccoli, Mushroom Red Wine Sauce
[Add 2 Poached Eggs] 3

OMELETTE

Smoked Bacon, Roasted Bell Peppers, Caramelized Onion, Forest Mushrooms, Fontina Cheese
Served With Roasted Fingerling Potatoes & Fresh Fruit

GRILLED STRIPED BASS

Spring Vegetable Hash, Heirloom Cherry Tomatoes, Roasted Lemon Herb Butter Sauce Pan Roasted Airline Chicken Breast
Artichoke & Parmesan Risotto, Roasted Baby Carrots, Rosemary Mushroom Jus

PAN ROASTED CHICKEN

Airline Chicken Breast, Artichoke & Parmesan Risotto, Roasted Baby Carrots, Rosemary Mushroom Jus

ORANGE CINNAMON DIPPED FRENCH TOAST

Vermont Maple Syrup, Strawberries, Dried Figs & Goat Cheese. Served With Crispy Applewood Smoked Bacon

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



MOTHER'S DAY 49

FIRST

BIBB LETTUCE

crispy bacon, heirloom cherry tomatoes, avocado, crispy shallots, buttermilk herb dressing

LITTLE GEM CAESAR

focaccia croutons, parmesan crisps, italian white anchovies, caesar dressing

CHICKEN FRIED OYSTERS

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

JUMBO SHRIMP COCKTAIL

lemons, crackers, spicy cocktail sauce

ANDALUSIAN GAZPACHO

poached lobster

1/2 DOZ. EAST COAST OYSTERS

classic accompaniments [supplement 5.]

SECOND

BRAISED SHORT RIBS

soft polenta, sautéed spinach & forest mushrooms, soft poached eggs, grain mustard hollandaise

GRILLED BEEF TENDERLOIN

boulangere potatoes, sautéed haricot vert, au poivre sauce [add 2 poached eggs 3.]

SHRIMP & ANDOUILLE SAUSAGE OMELETTE

bell peppers, red onion, spinach, and fontina cheese, roasted fingerling potatoes & fresh fruit

GRILLED STRIPED BASS

sweet corn and fennel risotto, grilled asparagus heirloom tomato and basil broth

GRILLED DOUBLE CUT PORK CHOP

garlic & herb marinated, celery root & potato purée, roasted baby carrots, dijon cream sauce

THIRD

"SWEET SURPRISE"

ADD ONS 20

1/2 poached Maine lobster / 2 seared sea scallops with citrus beurre blanc / 3 grilled shrimp with garlic parsley butter

CHILDRENS MENU 11

ANGEL HAIR PASTA

garlic, butter & cheese bread

or

CHICKEN TENDERS

french fries & fresh fruit

CHOCOLATE SUNDAE

vanilla bean gelato

SILLO

PRIME

MOTHER'S DAY 49

FIRST

SPRING SALAD

mixed greens, asparagus, spring peas, toasted pistachios, radishes, feta cheese, red wine vinaigrette

CLASSIC CAESAR

hearts of romaine, roasted garlic croutons, parmesan crisp

CHICKEN FRIED OYSTERS

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

JUMBO SHRIMP COCKTAIL

lemons, crackers, spicy cocktail sauce

MUSHROOM BISQUE

truffle oil, baked brie crostini

SECOND

BRAISED SHORT RIBS

soft polenta, sautéed spinach & forest mushrooms, soft poached eggs, grain mustard hollandaise

GRILLED BEEF TENDERLOIN

red potato, bacon, sweet corn hash, grilled asparagus, au poivre sauce [add 2 poached eggs 3.]

GRILLED DOUBLE CUT PORK CHOP

garlic & herb marinated, sour cream & chive mashed potatoes, roasted bay carrots, dijon sauce

BLACKENED RED FISH

scallion rice, roasted tomatoes, crawfish tails, sweet corn sherry butter

MAINE LOBSTER ROLL

poached maine lobster, chives, tarragon, celery, parmesan & herb shoestring potatoes

THIRD

"SWEET SURPRISE"

ADD ONS 20

1/2 poached Maine lobster / 2 seared sea scallops with citrus beurre blanc / 3 grilled shrimp with garlic parsley butter

CHILDRENS MENU 11

ANGEL HAIR PASTA

garlic, butter & cheese bread

or

CHICKEN TENDERS

french fries & fresh fruit

CHOCOLATE SUNDAE

vanilla bean gelato