

HAPPY MOTHERS DAY

CHAMPAGNE BRUNCH MAY EIGHTH, TWENTY SIXTEEN

Appetizers

(Choice of one)

Shrimp Salad / Mango, Papaya & Avocado over Mixed Greens with Mango Vinaigrette

House Smoked Salmon / Corn and Scallion Pancake with Horseradish Mousse

Maine Lobster Raviolis / Dill and Tomato Bisque

Heirloom Tomato Salad / Buffalo Mozzarella, Shallots, Balsamic Vinaigrette & Crispy Eggplant

Pan Seared Crab Cake / Celery Root Remoulade, Whole Grain Mustard Beurre Blanc and Roasted Garlic Aioli

Caesar Salad / White Spanish Anchovies, Espelette Pretzel Crostini and shaved Grana Padano Cheese

Spanish Gazpacho / served chilled

Entrée

(Choice of one)

Belgian Waffles / Fresh Berries, Whipped Cream, Maple Syrup and side of Bacon

Traditional Eggs Benedict / Hollandaise Sauce, Canadian Bacon and toasted English Muffin

Pan Seared Atlantic Salmon / Mashed Potatoes, steamed Broccoli and Lemon-Caper Beurre Blanc

Crispy Chicken Paillard / Herb Roasted Fingerling Potatoes and Thyme Garlic Jus

Yellow Madras Shrimp Curry / Jasmine blend Rice, Cucumber Raita, Kumquat Pineapple Chutney, Pappadam Flatbread and roasted Cashews

Grilled Flat Iron Steak / Gorgonzola Pudding, Haricot Vert and Cabernet au Jus

Roasted Lamb Chops / Ratatouille Niçoise, Shoestring Potatoes and Mint Pesto

Spring Butternut Squash Ravioli / Candied Walnuts, Sage Butter and Manchego Cheese

Dessert

(Choice of one)

Fresh-Baked Peach Cobbler / Cinnamon Butter Streusel topping and Vanilla Ice Cream

Warm Chocolate Lava Cake / Served with Toasted Almond Gelato

Vanilla Crème Brûlée / Garnished with Fresh Seasonal Berries

Assorted Sorbets / Served with Sugar Cookies and Fresh Berries

Floating Island / Over Crème Anglaise with Caramel Almond Crust

New York Style Cheesecake / Whipped Cream, Caramel Sauce and Strawberries

\$56.50 per person (plus tax and gratuity)