

HAPPY MOTHERS DAY

CHAMPAGNE BRUNCH MAY FOURTEEN TWENTY SEVENTEEN

Appetizers

(Choice of one)

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

House Smoked Salmon / Tomato, Onions, Cream Cheese and Toasted Mini Bagels

Maine Lobster Raviolis / Cognac Lobster Sauce

Fresh Mozzarella and Tomato Salad / Roasted Shallot 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

Watermelon Ginger Gazpacho / Served Chilled

Entrée

(Choice of one)

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

Lavender Eggs Benedict / Sliced Pork Sirloin, Hollandaise Sauce, and Toasted English Muffin

Jidori Chicken Breast / Sauteed Brussel Sprouts, Sweet Purple Mashed Potatoes finished with Corn Cream Sauce

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

Rack of Lamb / Au Gratin Potatoes and Spring Vegetable Ratatouille

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

Pan-Seared Scottish Salmon / Mashed Potatoes, Steamed Broccoli and Lemon-Caper Beurre Blanc

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 in an Almond Basket with Fresh Berries

Floating Island / Crème Anglaise with Caramel Almond Crust

New York Style Cheesecake / Whipped Cream and Fresh Strawberry Sauce

\$60.00 per person (plus tax and gratuity)