

MOTHER'S DAY CELEBRATION BRUNCH

Three-Courses Prix Fixe \$95 / Children Under Twelve \$49

FOR THE TABLE · BASKET OF WARM HOUSE-MADE PASTRIES

Cheese danish, dill biscuits, carrot cake muffins

FIRST

SELECT ONE

CHILLED LOCAL OYSTERS · Mignonette, horseradish cocktail sauce

SPRING GREENS SALAD · Strawberries, goat cheese, candied pecans, champagne vinaigrette

SMOKED SALMON TARTARE · Capers, dill, crème fraîche, crostini

JUMBO LUMP CRAB CAKE (+15) · Arugula, avocado, mango, and citrus vinaigrette

CREAMY LOBSTER BISQUE · Sherry drizzle

MAIN

SELECT ONE

EGGS BENEDICT FLORENTINE · Poached eggs, spinach, hollandaise, herbed potatoes

SPRING VEGETABLE QUICHE · Leeks, mushrooms, Gruyère, spring lettuces

MASCARPONE STUFFED FRENCH TOAST · Mixed berry compote, maple syrup

PRIME STEAK & EGGS · Country potatoes

PAN-ROASTED HERBED CHICKEN BREAST · Fingerling potatoes, haricots verts, pan jus

LEMON HERB GRILLED SALMON · Grilled asparagus, stone-ground grits

DESSERT

SELECT ONE

THE ULTIMATE COCONUT CAKE · Coconut crème anglaise

STRAWBERRY SHORTCAKE · Fresh berries, vanilla cream

DARK CHOCOLATE MOUSSE CAKE · Raspberry coulis, chantilly cream

LEMON & LAVENDAR TART · Toasted meringue, blueberry compote

BEVERAGES SELECT ONE · ILLY COFFEE · TEA SELECTION BY TEA FORTÉ · FRESH ORANGE JUICE