

MOTHER'S DAY CELEBRATION BRUNCH

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

FOR THE TABLE · BASKET OF WARM HOUSE-MADE PASTRIES

Honey lavender muffin, raspberry danish, cheddar chive biscuit

FIRST

SELECT ONE

CHILLED OYSTERS ON THE HALF SHELL · Mignonette, horseradish cocktail sauce

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

SMOKED SALMON TARTARE · Capers, dill, shallots, creme fraiche, grilled crostini

JUMBO LUMP CRAB CAKE (+10) · 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

BRIOCHE FRENCH TOAST · Mixed berry compote, whipped mascarpone, maple syrup

PRIME BEEF TENDERLOIN HASH · Poached eggs, hollandaise

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 · Angel cake, fresh berries, vanilla chantilly, strawberry sauce

CHOCOLATE & BANANA TART · Chocolate ganache, caramelized bananas, vanilla bean gelato, caramel sauce

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