



MOTHER'S DAY BRUNCH 2023

THREE COURSES 75

APPETIZERS

WHITE ASPARAGUS SOUP

Potato, chive, crème fraîche

PORK BELLY CONFIT

Gnocchetti, braised leeks, pistachio, fava beans, toasted breadcrumbs

JONAH CRAB CAKE

Carrot, brown butter, frisée, spring onion

FLUKE CRUDO

Yuzu vinaigrette, fennel, aged soy, radish

MIXED GREENS SALAD

Fried artichokes, arugula, lemon dressing, shaved Parmigiano

GEORGES BANK SCALLOPS

Snap peas, pancetta, tarragon vinaigrette

ENTRÉES

ROASTED CHICKEN STATLER

Garlic hummus, haricots verts salad

LOBSTER HASH

Grilled lobster tail, poached eggs, Béarnaise sauce

SMOKED SALMON BENEDICT

Baby spinach, thick cut English muffin, Choron sauce

SPRING VEGETABLE CARBONARA

Walnuts, pea greens, smoked mushrooms, egg yolk

BREAD PUDDING PAIN PERDU

Berry compôte, coffee crumb, maple syrup

PAN-SEARED HALIBUT

Capers, olives, potatoes, rock shrimp beurre blanc

STEAK AND EGGS

Beef tenderloin, sunnyside up eggs, salsa verde, pomme Paillasson

DESSERT

FLOURLESS CHOCOLATE TORTE

Milk chocolate ganache, honey ice cream, blackberry rocher

STRAWBERRY PAVLOVA VERRINE

Grapefruit curd, roasted pineapple, yogurt mousse

HOUSE MADE DOUGHNUTS

*Brioche dough with mango and candied jalapeño
Cake batter, raspberry, citrus, fig, and marscapone frosting*

*Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience,
and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness.
Last, but not least, please refrain from the use of mobile phones in the dining room.*

