



MOTHER'S DAY BRUNCH 2024
THREE COURSES \$85

APPETIZERS

WHITE ASPARAGUS SOUP

Potato, chive, crème fraîche

PORK BELLY CONFIT

Gnocchi, pistachio, fava beans, toasted breadcrumbs

JONAH CRAB CAKE

Carrot, brown butter, frisée, spring onion

BAKED OYSTERS

Bacon, béchamel, garlic persillade

MIXED GREENS SALAD

Fried artichokes, arugula, lemon dressing, shaved parmigiano reggiano

GEORGES BANK SCALLOPS

Snap peas, pancetta, tarragon vinaigrette

ENTRÉES

LOBSTER HASH

Grilled lobster tail, poached eggs, Béarnaise sauce

PASTRAMI SMOKED SALMON BENEDICT

Baby spinach, thick cut English muffin, Choron sauce

SPRING VEGETABLE CAVATELLI

Walnut pesto, pea greens, local mushrooms, egg yolk

BREAD PUDDING PAIN PERDU

Berry compôte, coffee crumb, maple syrup

PAN-SEARED FLUKE

Capers, olives, potatoes, rock shrimp beurre blanc

STEAK AND EGGS

Beef tenderloin, poached eggs, salsa verde, pommes Paillasson

DESSERT

RED WINE VELVET CAKE

Cookies & cream ice cream

BLUEBERRY LEMON PARFAIT

Lady fingers, limoncello

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.

