



MOTHER'S DAY BRUNCH 2025
THREE COURSES \$85

APPETIZERS

CHILLED NATIVE OYSTERS

Rosé, rhubarb granita

SPRING ONION TORTELLONI

Guanciale, green garlic, Meyer lemon, truffle

JEFFREY'S BABY GREENS

New potatoes, asparagus, radishes, olives, green goddess dressing

LOBSTER BISQUE

Maine lobster, sherry, crème fraîche, leeks

AVOCADO TOAST

Poached egg, marinated cherry tomatoes, split peas, ramps

JONAH CRAB CAKE

Spring vegetable slaw, saffron aioli, pommes maxim

ENTRÉES

MURRAY'S CHICKEN

Braised leg, pappardelle, cipollini onions, mushrooms, lemon-Madeira jus

LOBSTER HASH

Grilled lobster tail, poached eggs, Béarnaise sauce

SMOKED SALMON BENEDICT

Poached eggs, spinach, English muffin, dill hollandaise

CHALLAH FRENCH TOAST

Roasted strawberries, vanilla anglaise, butterscotch crumble

BLACK SEA BASS

Mussels, confit marble potatoes, fennel, shellfish nage

STEAK AND EGGS

Grilled hanger steak, sunny side egg, potato croquette, kale, sauce Diane

DESSERT

TROPICAL FRUIT TART

Coconut crème patisserie, citrus, mango-lime sorbet

MEYER LEMON GATEAU

Pistachio breton, raspberry jam, rose petal ice cream

DEVIL'S FOOD CAKE

Red wine ganache, milk chocolate mousse

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.

