



Mother's Day Brunch

\$70

per guest

exclusive of tax and gratuity

COURSE ONE

ONE SELECTION PER GUEST

CRABCAKE saffron aioli, micro salad, tomato vinaigrette

GRILLED SWEET CRIMSON WATERMELON (gf) mint, greek yogurt, balsamic glaze

SEAFOOD BISQUE (gf) shrimp, scallop, cream

FIVE HOUSE SALAD (v,gf) mixed greens, cherry tomato, carrot, cucumber, onion, watermelon radish, champagne-raspberry vinaigrette

BRUSSELS SPROUT SALAD (v,gf) ginger dressing

ANGEL EGGS devil style eggs, caviar, chives

CINNAMON COFFEE CAKE (gf) brown sugar, pecan

COURSE TWO

ONE SELECTION PER GUEST

SMOKED SALMON BENEDICT (gfo) house brioche, tomato hollandaise, poached egg

"NAWLINS" HALIBUT & GRITS (gf) parmesan chive grits, andouille étouffée

JELLY DONUT FRENCH TOAST house brioche, strawberry purée, vanilla cream

EGG WHITE FRITTATA (gf) spinach, tomato, bell pepper, mozzarella

BISCUIT & GRAVY herb biscuit, chicken gravy, crispy chicken skin

BLUEBERRY WAFFLE lavender, basil syrup





COURSE THREE

ONE SELECTION PER GUEST

SEARED DIVER SCALLOPS (gfo) angel hair pasta, black garlic beurre blanc

LAMB CHOPS (gf) poached potato, asparagus, tomato demi-glace

BEEF TENDERLOIN MEDALLION pearl potatoes, asparagus slaw, bordelaise

CRISPY SKIN SALMON (gf) herb rice, mandarin oranges, strawberries, red peppers

AIRLINE CHICKEN BREAST (gf) vegetable medley, marble potatoes,
orange caper sauce

YAM STEAK (v/gf) pineapple chutney, thyme smoked honey,
roasted green beans, cauliflower

COURSE FOUR

ONE SELECTION PER GUEST

SALTED HONEY TART shortbread crust, baked custard, orange citrus anglaise

WHITE CHOCOLATE RASPBERRY TORTE chiffon cake,
white chocolate mousse, raspberry cream

CRÈME BRÛLÉE CHEESCAKE fresh berries

CHOCOLATE ESPRESSO PIE (gf/df) chocolate crust, chocolate cream filing,
espresso sorbet

