



Mother's Day Brunch Menu

\$75

per guest

exclusive of tax and gratuity

"A mother is she who can take the place of all others but whose place no one else can take." -Cardinal Megmillod

COURSE ONE

ONE SELECTION PER GUEST

RASPBERRY WAFFLES mandarin orange syrup, mint whipped cream

SMOKED SALMON TOAST (df/gfo) cucumber, creamy avocado, crispy onions

CHOCOLATE PANCAKES brown butter, honey, fresh strawberries

EGG MUFFINS (gfo/dfo) mushroom, vidalia onion, roma tomato, smoked gouda

BISCUITS & GRAVY turkey gravy, smoked gouda biscuits, over easy egg

BREADLESS BENNY (v,gf,dfo) hollandaise, spinach, onion, tomato, poached egg

COURSE TWO

ONE SELECTION PER GUEST

ROASTED CORN & SCALLOP BISQUE (gf) sweet corn, lemon zest, dill crème fraiche

CHOPPED WEDGE (gf/dfo) tomato, blue cheese, red onion, beef bacon

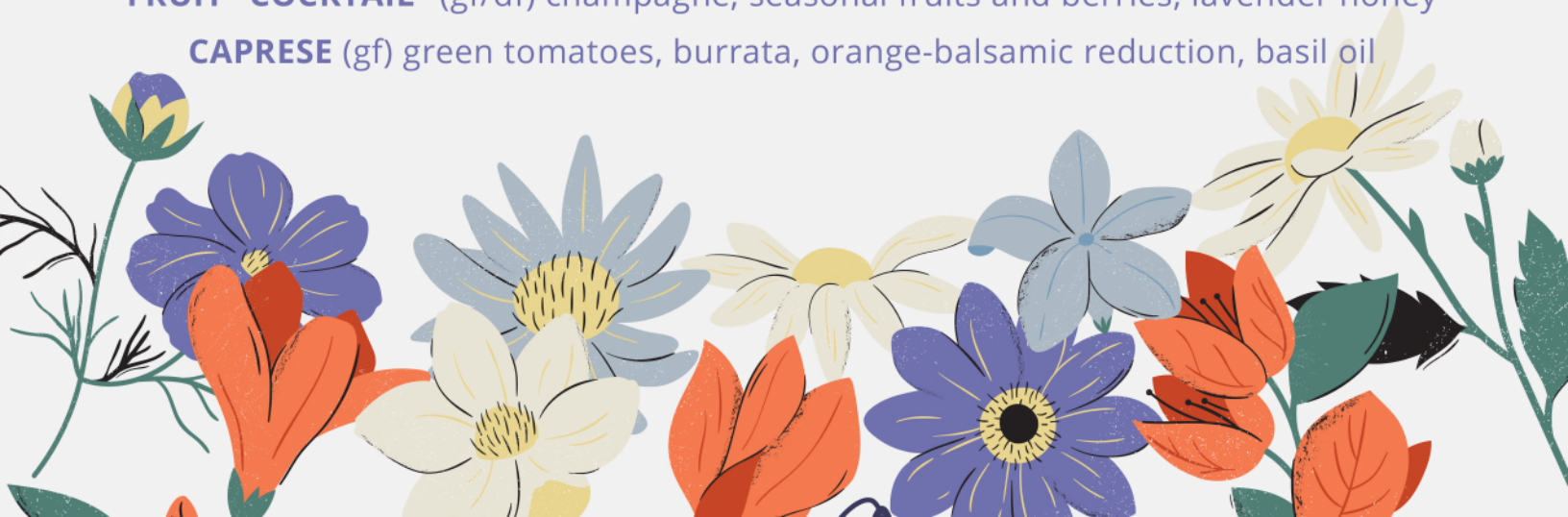
ROASTED CAULIFLOWER SALAD (gf/df) arugula, edible flowers,

lemon sumac dressing, roasted pinenuts

SCALLION PANCAKE fish roe, dill cream cheese

FRUIT "COCKTAIL" (gf/df) champagne, seasonal fruits and berries, lavender honey

CAPRESE (gf) green tomatoes, burrata, orange-balsamic reduction, basil oil





*"God could not be everywhere, and therefore he made mothers." –
Rudyard Kipling*

COURSE THREE ONE SELECTION PER GUEST

AUSTRALIAN LAMB CHOPS (gf/dfo) spinach, feta, tomato, balsamic glaze

VEGAN LASAGNA (gfo) "meat" sauce, zucchini, vegan cheese

CRAB STUFFED SHRIMP FIVE crabcake, polenta, vegetable relish

DEEP FRIED SALMON creamy scallop potato, french green beans, red pepper remoulade

CHICKEN BREAST (gf/dfo) carrots, celery, pearl onions, peas, coq au vin sauce, lamb bacon

MOM'S POT ROAST slow cooked roast, carrot puree, pearl potatoes

COURSE FOUR ONE SELECTION PER GUEST

LEMON BLUEBERRY MERINGUE lemon curd, blueberry mousse, lemon ice cream

FLOURLESS CHOCOLATE CAKE (gf) coffee ganache, whipped sweet cream, apricots

*"My mother was my role model before I even knew what that word
was." –Lisa Leslie*

