



Mother's Day Brunch

Sunday, May 12th, 2024

.....
\$75 per person / \$32 for kids 12 & under
does not include tax, gratuity, restaurant surcharge, or beverages
-- 20% gratuity added to parties of 5 or more --
.....

– FOR THE TABLE –

House Made Cornbread
strawberry jam, honey butter

– STARTERS –

Rocky Road Yogurt & Granola
toasted marshmallow yogurt, almond granola

Crispy Lobster & Waffle
tempura lobster, parmesan waffle, tarragon salad, lemon aioli

Smoked Salmon
cream cheese & smoke salmon mousse, red onion & tomato-caper relish, toast points

Poached Alaskan King Salmon 22
with rainbow carrots, asparagus, and a warm citrus dressing

– ENDLESS STATIONS –

Lamb Chops
mint chimichurri or mustard-thyme sauce

Miso Salmon
ginger soy sauce or lemon-butter sauce

Boneless Roast Turkey
classic mole sauce or béarnaise sauce

Farm Fresh Omelets
made to order, choice of assorted ingredients

Belgium Waffles
made to order, choice of fruit & toppings

– UNLIMITED SIDES –

Teddy Mac & Cheese
Roasted Fingerling Potatoes
Quinoa & Chickpea Salad

Applewood Smoked Bacon
Crispy Brussels Sprouts
Grilled Asparagus with Lemon

– DESSERTS –

Strawberry Sensation
oven dried strawberries, orange blossom chiffon cake, basil marshmallow, martini gelato

Chocolate Cheesecake
brulee bananas, candied hazelnuts, grand marnier crème anglaise

Blueberry-Basil Panna Cotta
fresh blueberries, berry-basil syrup

Ice Cream Sundae Bar
your favorite toppings, chocolate & caramel sauces, whipped cream

