

# Mother's Day Brunch 2021

3 Course Prix Fixed

\$49 pp



## First

Spinach Salad

*Shaved Fennel, Strawberries, Candied Pecans, Goat Cheese, Strawberry Vinaigrette*

North House 'Caesar'

*Crisp Romaine Lettuce, Parmesan, House Caesar Dressing*

Colossal Shrimp Cocktail

*Cocktail Sauce*

French Onion Soup

*Aged Provolone, Gruyere, Crouton*

Duck Confit Arancini

*Veracruz Tomato Sauce, Truffle Aioli*

Parfait

*House Made Granola, Macerated Berries, Yogurt, Local Honey*

Beet Whipped Ricotta

*Beet Tartare, Hazelnut Gremolata, Caramelized Maple, Apple Bacon Bourbon Jam, Grilled Bread*

## Second

Lobster Crepes

*Fresh Picked Lobster, Bearnaise, Breakfast Potatoes*

Salmon

*Pan-Seared Salmon, Vegetable & Tomato Couscous*

Shrimp & Grits

*Bell Peppers, White Cheddar Grits, Marsala Butter Sauce*

Croissant French Toast

*Strawberry Cream Cheese Stuffed Croissant*

Biscuits & Gravy

*Buttermilk Biscuits, Sage-Sausage Gravy, 2 Fried Eggs, Breakfast Potatoes*

Eggs Benedict

*Canadian Bacon, Poached Eggs, English Muffin, Hollandaise*

Bacon & Eggs

*Slow Roasted Pork Belly, 2 Fried Eggs, Smoked Tomato Jam, Breakfast Potatoes*

Slow Roasted Prime Rib

*Roasted Potatoes & Selection of Seasonal Vegetables*

## Dessert

Sticky Toffee Pudding

*Walnut Golden Raisin Dulce De Leche, Bourbon Mascarpone Semi Freddo*

Chocolate Mousse

*Milk Chocolate Mousse, Devil's Food Cake, Dark Chocolate Ganache, Candied Hazelnuts, Roasted Hazelnut Nibs*

New York Cheesecake

*Blueberry & Raspberry Compote, Lemon & Mint "Glass"*

Lemon Raspberry Tower

*Chiffon, Lemon Cream, Raspberry Jam, White Chocolate Powder, Port Wine Honey, Toasted Almond*