

Mother's Day

BRUNCH MENU
\$ 6 0 / P E R S O N P R I X F I X E

T O S H A R E

not included in prix fixe pricing

ASSORTED PASTRIES 5/person
assorted breakfast pastries
SHRIMP COCKTAIL 4 ea
traditional cocktail sauce, lemon
RHODE ISLAND OYSTERS 3.50 ea
mignonette, cocktail sauce, lemon

F I R S T C O U R S E

BERRY & MELON SALAD
arugula, prosciutto, mint, roasted sunflower kernels, goat cheese, lemon champagne vinaigrette
DEVILED EGGS
smoked paprika, calabrian prosciutto crumb, garlic chives
CAESAR SALAD
romaine lettuce, crouton, parmesan, caesar dressing
HOUSE SALAD
bibb lettuce, cucumber, tomato, radish, red wine vinaigrette
FRENCH ONION SOUP
veal stock, provolone, gruyere, crostini

E N T R E E S

SCALLOP CREPES & CRAB/LOBSTER CAKE
scallop mousse stuffed crepes, grilled asparagus, lobster cream, breakfast potato
EGGS BÉNEDICT
2 poached eggs, english muffin, prosciutto, arugula, pickled red onion, hollandaise, breakfast potato
CREAMSICLE FRENCH TOAST
vanilla & orange zest batter, mixed berry, whipped cream, breakfast potato, choice of bacon or sausage
HERB CRUSTED PRIME RIB
2 eggs your way, hollandaise, roasted asparagus, breakfast potato
PISTACHIO PESTO ORECCHIETTE
basil, buttered bread crumb, arugula, grana padano

D E S S E R T S

STRAWBERRY SHORTCAKE
pound cake, chantilly cream, strawberry compote
KEY LIME TARTS
puff pastry, key lime custard, meringue, graham crumble
CREME BRULEE
blood orange custard, burnt butter biscotti
FLOURLESS CHOCOLATE TORTE
raspberry coulis, chocolate soil, raspberry, whipped ganache

