

# MOTHER'S DAY BRUNCH

MAY 13, 2018

HOUSE-MADE YOGURT

WHOLE GREEK YOGURT / LOCAL HONEY

OR

SWEET GEM LETTUCE

FETA CHEESE / SPRING VEGETABLES

OR

DI STEFANO BURRATA CHEESE

CHERRIES / PROSCIUTTO

OR

SMOKED SALMON CARPACCIO

DILL CRÈME FRAICHE / CAPER VINAIGRETTE

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SOFT-ROLLED FRENCH OMELETTE

SHERRY BRAISED MOREL MUSHROOMS / MARIN BRIE CHEESE

OR

FRENCH TOAST

ALBION STRAWBERRIES / PISTACHIO BUTTER

OR

MAINE LOBSTER BENEDICT

BROCCOLI DE CICCIO / OLD BAY HOLLANDAISE

OR

ALASKAN HALIBUT

JUMBO ASPARAGUS / SHELLFISH BUTTER

OR

GRILLED NEW YORK STEAK

DUCK FAT POTATOES / FRIED FARM EGG

OR

PUB BURGER

FRENCH FRIES / REMOULADE

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FARMSTEAD CHEESE / SEASONAL ACCOMPANIMENTS

OR

BANANA PUDDING CAKE

GRAHAM CRUMBLE/ SALTED CARAMEL ICE CREAM

EIGHTY DOLLARS PER PERSON

*EXCLUSIVE OF BEVERAGES, TAX, AND GRATUITY*