

# Mother's Day Brunch

*Our brunch is served with a starter buffet where you will find sweet and savory breads, fresh fruit and artisan cheeses, salads, charcuterie, antipasti, grilled vegetables, assorted desserts and confectionary delights.*

*\*Includes a complimentary glass of sparkling wine for all moms.*

**\$45 per person**

**New York Steak  
and Eggs**

*grilled choice strip loin  
2 eggs of choice,  
Béarnaise sauce*

**Provençal Chicken and  
Butter Lettuce Salad**

*pulled chicken, quinoa, apricot,  
radish, cucumber, almonds,  
goat cheese, citronette*

**Ham, Swiss and Asparagus Crepes**

*candied bacon and peppers,  
Mornay sauce*

**Crab Louie**

*Little Gems lettuce, carrot, cucumber,  
egg, tomato, avocado, house dressing*

**Omelet du jour**

*mushrooms, spinach, Gruyère,  
onion, tomato and avocado*

**Lobster and Tiger Prawn Pasta**

*Pappardelle, sweet peas, peppers,  
asparagus, baby spinach, lemon cream*

**Crab Cake Benedict**

*prosciutto, asparagus, poached eggs,  
lime Hollandaise, croissant*

**Pecan Crusted Salmon**

*roasted pear and pistachio couscous,  
frisée, champagne vinaigrette, pistou*

**Stuffed French Toast**

*lemon ricotta, macerated berries,  
maple and whipped cream*

**New York Steak au Poivre**

*pepper crusted choice strip loin,  
potato purée, cognac cream*

**Corkage \$13**

*18% gratuity and one check for parties of 7 or more*

**Executive Chef**  
Roderick Williams