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# MOTHER'S DAY BRUNCH

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## • RAW BAR •

*assortment of freshly shucked oysters  
little neck clams  
pouched jumbo prawns  
marinated blue bay mussels  
snow crab claws*

## • CHEESE & CHARCUTERIE •

*chef's selected local cheeses and meats  
smoked salmon  
assorted condiments  
assorted bagels, breads and pastries  
fresh fruits*

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## • SALADS •

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### GEM LETTUCE AND SHAVED RADISH

*peas, green meadow farm bacon, roasted plum, fennel dill  
ranch dressing*

### CLASSIC CAESAR

*sourdough croutons, parmesan cheese,  
caesar dressing*

### HEIRLOOM CHERRY TOMATO

*smoked mozzarella, balsamic pearl onions, confit baby leek,  
herbed itaian dressing*

### BABY MUSTARD LEAVES

*quinoa, strawberries, mint, crumbled blue cheese,  
mango vinaigrette*

### MARBLE POTATOE

*french bean, roasted garlic, spring onion, chopped fresh herbs,  
balsamic dressing*

### SPRING BABY GREEN SALAD

*asparagus, persian cucumber, avocado, rosemary manchego,  
avocado lime vinaigrette*

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## • LIVE ACTION STATIONS •

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### PRIME RIB OF BEEF

*yukon mash potato with spinach and brie  
roasted asparagus, lemon, vermouth roasted shallots  
beef sauce*

### MADE TO ORDER EGGS AND OMELETS

*crispy bacon and sausage*

### BRAISED LAMB SHANK

*french beans, java bean, yellow foot chanterelle  
parmesan risotto braised lamb jus*

### MARYLAND CRAB CAKE BENEDICT

*poached egg, parker house bread, hollandaise sauce, caviar, tomato  
chow chow*

### GREEN MEADOW FARM COUNTRY HAM

*roasted baby turnips, carrots and spring radish  
black eye peas, baby braised spring green and basil  
whole grain mustard sauce*

### FRESH GRAINS AND PASTAS

*creamy semolina, braised beef and smoke duck breast, peas and baby  
carrots, parsley  
pappardelle, marcona almond and mint pesto, arugula, cherry  
tomato, squash, basil  
traditional mac and cheese*

### MACADAMIA NUT HERBED CRUSTED BARRAMUNDI

*quinoa, baby corn, chive  
patty pan, braised leek, garlic, parsley  
beurre blanc*

### BELGIUM WAFFLE

*traditional and strawberry mint waffles, banana foster sauce, pecan  
butter, whip cream, fresh berries*

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## • DESSERTS •

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*lemon bundt cake • strawberry shortcake parfait • fresh fruit tarts • carrot cake parfaits • raspberry  
and rhubarb tart • peaches and cream bread pudding bites • pecan chocolate chip coffee cake • assorted  
cookies • assorted cupcakes • blueberry swirl cheesecake • blackberry hibiscus cream puffs • caramel  
mocha tarts • mixed berry fruit strip • lavender madeleines • chocolate and coconut cakes (GF) • white  
chocolate mousse cups (GF) • cream cheese and apricot panna cotta (GF)*

**ADULTS: \$75 (PLUS TAX) • KIDS: \$38 (PLUS TAX) AGES 5-12**

NON ALCOHOLIC DRINKS ARE INCLUDED

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.

A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE