
MOTHER'S DAY BRUNCH

• 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*

• SALADS •

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*

• LIVE ACTION STATIONS •

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*

• DESSERTS •

*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