

MOTHER'S DAY BRUNCH



FIRST

Arugula & Endive Salad, almonds, goat cheese, strawberries, spring vegetables, sherry vinaigrette
Heirloom Beet Salad, pork belly lardons, fiddlehead ferns, frisée, aged balsamic
Smoked White Asparagus Soup, poached egg, ossetra caviar, crostini*
Tuna Tartare, sesame, spring onion, radish, avocado & leek emulsion *
Spanish Octopus au Poivre, prosciutto, smoked potato, shishito peppers

MAIN

Eggs Benedict, cured or king salmon, lemon-chive hollandaise*
Softshell Crab Benedict, poached eggs, baby kale, old bay hollandaise*
Duck Confit "Foieffles," belgian waffle, rhubarb, strawberries, maple-foie gras butter
Croque Madame, black forest ham, mornay, gruyère, sunny side eggs*
Bistro Burger, prime beef, cheddar, foie gras truffle butter, potato sesame bun*
Flat Iron Steak Frites, truffle parmesan frites, beurre maître d'hôtel*

DESSERT

Vanilla Bean Crème Brûlée, cherry, butter cookie
Strawberry Rhubarb, rhubarb sorbet, chantilly, strawberry mousse
Apricot Verrine, roasted apricots, honey mousse, rosemary

80 PER GUEST

