Mother's Day Brunch 2024

\$75

Pre-payment required for Specialty Menus / Not inclusive of tax I auto grat.

Appetizers

Wedge Salad w/Pancetta, Bleu D'Elizabeth, Green Goddess w/Buttermilk Dressing

Tune Niçoise, Devilled Egg, Potato, Green Beans, Tomato & Olives

Shrimp & Lobster Ceviche w/Avocado Mousse

Asparagus Salad with Smoked Salmon, Gem Lettuce & Lemon Crème Fraiche

*Add on Pastries For Two \$26

*Add on Seared Foie Gras on Cornbread w/Kumquat Compote \$31

<u>Mains</u> Served with Heirloom Salad

Lobster Benedict

Avocado Toast topped with Scramble, Summer Truffles

Butchers Double Smoked Bacon Benedict

60z Prime Steak w/Poached Egg, Frites, Mushrooms & Shallot Jus

<u>Extras</u>

Side of Sausage \$13 Frites w/Truffled Aioli \$12

Fried Green Tomatoes \$13

<u>Dessert</u>

Strawberry Rhubarb Goat's Milk Cheesecake or Espresso Chocolate Ganache

Menu Subject to Changes