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

HEIRLOOM CHERRY TOMATO
smoked mozzarella, balsamic pearl onions, confit baby leek,
herbed itaian dressing

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

CLASSIC CAESAR
sourdough croutons, parmesan cheese,
caesar dressing

BABY MUSTARD LEAVES
quinoa, strawberries, mint, crumbled blue cheese,
mango vinaigrette

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

BRAISED LAMB SHANK
french beans, fava bean, yellow foot chanterelle
parmesan risotto braised lamb jus

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

MARYLAND CRAB CAKE BENEDICT
poached egg, parker house bread, hollandaise sauce, caviar, tomato
chow chow

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