



Mother's Day Brunch

PRIX FIXE 120
PER GUEST

OPTIONAL SHELLFISH OFFERINGS

CAVIAR PARFAIT* 75

SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE
SIEVED EGG

CHILLED 1/2 MAINE LOBSTER 64

DIJONNAISE

CHEF'S OYSTER SELECTION* 32 PER HALF DOZEN

CHAMPAGNE MIGNONETTE

COLOSSAL SHRIMP COCKTAIL 38

GIN-SPIKED COCKTAIL SAUCE

ICE-COLD SHELLFISH PLATTER* 175

6 OYSTERS, WHOLE MAINE LOBSTER, 6 SHRIMP

APPETIZERS

CHOICE OF:

MICHAEL'S TUNA TARTARE* PEAR, GARLIC, MINT, PINE NUT, HABANERO-SESAME OIL

SWEET POTATO CAKES SALMON GRAVLAX, SOUR CREAM, APPLE BUTTER

CLASSIC CAESAR BABY GEM LETTUCE, PARMESAN, GARLIC STREUSEL

JUMBO LUMP CRAB CAKE PINK PEPPERCORN TARTAR, OLD BAY, CITRUS

AVOCADO & CAVIAR ASPARAGUS, LEMON VINAIGRETTE, BASIL

BUTTER LETTUCE GREEN GODDESS, AVOCADO, OLIVE OIL CROUTONS

ENTREES

CHOICE OF:

BRIOCHE FRENCH TOAST CHANTILLY CREAM, BOURBON CARAMEL, PECAN CRUMBLE

BAKED ARRABBIATA EGGS* BURRATA, BASIL, CRISPY SOURDOUGH

GARGANELLI PASTA ARUGULA PESTO, PINE NUTS, FAVA BEANS, RICOTTA SALATA

ORA KING SALMON* CAULIFLOWER RICE, SNOW PEAS, FENNEL HERB SALAD

QUICHE FLORENTINE SPINACH, GRUYÈRE, WILD MUSHROOMS

PRIME STEAK BURGER* AGED WHITE CHEDDAR, RED WINE SHALLOT COMPOTE

STEAK & EGGS* HANGER STEAK, SUNNY-SIDE UP EGGS, BREAKFAST POTATOES

SUPPLEMENT FILET MIGNON 25

OPTIONAL ACCOMPANIMENTS

APPLEWOOD SMOKED BACON 14

BAKED MAC & CHEESE 17

GRILLED SHRIMP 32

GRILLED ASPARAGUS 17

TRIO OF DUCK FAT FRIES 16

GRILLED 1/2 LOBSTER 64

DESSERTS

CHOICE OF:

WARM BEIGNETS VALRHONA MILK CHOCOLATE PUDDING, CONFECTIONER'S SUGAR

BASQUE CHEESECAKE ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

CRÈME BRÛLÉE VANILLA BEAN, BLACKBERRIES, MINT

*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.