

# Mother's Day Brunch

**3 COURSE PRIX FIXE**  
95 PER GUEST

## OPTIONAL SHELLFISH OFFERINGS

**CAVIAR PARFAIT\*** 95  
SMOKED SALMON, POTATO CAKE, CRÈME FRAÎCHE  
SIEVED EGG

**CHILLED 1/2 MAINE LOBSTER** 72  
DIJONNAISE

**WEST COAST OYSTERS\*** 24 PER HALF DOZEN  
CHAMPAGNE MIGNONETTE

**CHILLED COLOSSAL SHRIMP COCKTAIL** 30  
GIN-SPIKED COCKTAIL SAUCE

**ICE-COLD SHELLFISH PLATTER** 160  
6 OYSTERS, WHOLE MAINE LOBSTER, 6 SHRIMP

(SHELLFISH SELECTIONS CAN BE SERVED HOT WITH RED MISO BUTTER)

## APPETIZERS

CHOICE OF:

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

**SWEET POTATO CAKES** SMOKED SALMON, SOUR CREAM, APPLE BUTTER

**TRUFFLE CAESAR** LITTLE GEM, SWEET ONION CREMA, TRUFFLE DRESSING

**SHRIMP LOUIE** BUTTER LETTUCE, CRISPY CAPERS, AVOCADO

**AVOCADO & CAVIAR** ASPARAGUS, LEMON VINAIGRETTE, SCALLION OIL

**BUTTER LETTUCE** CUCUMBER, RADISH, HEARTS OF PALM, CITRUS VINAIGRETTE

**ADD LOBSTER 25**

## ENTREES

CHOICE OF:

**CRÈME BRÛLÉE FRENCH TOAST** STRAWBERRY COMPOTE, WHIPPED CREAM

**CRAB BENEDICT** SPINACH, OLD BAY, CLASSIC HOLLANDAISE

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

**KING SALMON** PRESERVED LEMON COUSCOUS, SWEET 100 TOMATOES, DILL YOGURT

**CHICKEN MILANESE** ARUGULA SALAD, CARA CARA ORANGE, PARMESAN

**BOURBON STEAK BURGER** RED ONION MARMALADE, AGED CHEDDAR, SECRET SAUCE

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

**SUBSTITUTE 8OZ. FILET - 25 SUPPLEMENT**

## DESSERTS

CHOICE OF:

**WARM BEIGNETS** VALRHONA MILK CHOCOLATE PUDDING, CONFECTIONER'S SUGAR

**BASQUE CHEESECAKE** ROASTED STRAWBERRIES, CARAMELIZED SUGAR CRUNCH

## OPTIONAL ACCOMPANIMENTS

**APPLEWOOD SMOKED BACON** 12

**BREAKFAST POTATOES** 12

**BLACK TRUFFLE MAC & CHEESE** 21

**TWO EGGS YOUR CHOICE** 8

\*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.