



HAPPY

Mother's DAY



TO BEGIN A LA CARTE

PETITE (serves 1-2) 110
4 Oysters, 4 Poached Shrimp
Half Maine Lobster Tail
1/4 Pound Red King Crab

ICE-COLD

OR

HOT

CHAR-BROILED

Scampi Butter & Espelette

GRANDE (serves 4-6) 185

8 Oysters, 8 Poached Shrimp

8 oz Maine Lobster Tail

1/4 Pound Red King Crab

PACIFIC OYSTERS 28/53

Half Dozen Or Dozen

WHITE SHRIMP 26

MINA RESERVE CAVIAR

Kaluga Hybrid 145 / 1oz

8 OZ MAINE LOBSTER TAIL 72

RED KING CRAB 39

BRUNCH PRIX FIXE

84 PER GUEST

COMPLIMENTARY PASTRY BASKET

SERVED FAMILY STYLE

BUTTER LETTUCE

Shaved Asparagus, Strawberry, Almonds
Blueberry, Poppyseed Vinaigrette

SMOKED SALMON DIP

Creme Fraiche, Capers, Red Onions, Cornichon
Bagel Chips, Cucumbers

SPRING BURRATA

Strawberry, Basil, Spring Pea Pistou, Pistachio
Aged Balsamic

CHEF MINA'S TUNA TARTARE

Asian Pear, Pine Nuts, Sesame Oil, Mint

15 Supplement

CHOICE OF ENTREE

CLASSIC EGGS BENEDICT

Model Bakery English Muffin
Canadian Bacon, Hollandaise, Home Fries

ROASTED SALMON

Spring Peas, Fennel, Fava Beans
Mustard Cream

CROQUE MADAME

Brioche, Caggiano Ham, Gruyere
Dijon, Mornay, Fried Egg, Green Salad

SPRING HASH

Baby Potatoes, Asparagus, Kale, Onions
Spring Peas, Fried Eggs

THE TAVERN BURGER

Bacon Jam, Farmhouse Cheddar, Dijonaise
Duck Fat Fried Potatoes

FRENCH TOAST

Strawberry Compote, Candied Pistachio
Whipped Cream

CHEF MINA'S LOBSTER POT PIE

Brandied Lobster Cream, Petite Vegetables, Truffle

15 Supplement

A LA CARTE SIDES 13

HOBBS BACON

SEASONAL FRUIT BOWL

DUCK FAT FRIES

DESSERT

FARM TABLE PASTRY BUFFET

An Assortment of Miniature House-Made Confections

