~ Celebrating 35 Years ~

Mothers Day Brunch

Three Course Menu

$48.00 per person

Brunch Includes one choice from each of the three courses listed below

First Course

Lobster Soup Lobster, Shiitake Mushroom, Sticky Rice

Baby Organic Field Greens Blood Orange, Green Peppercorn Vinaigrette
Stilton Cheese, Toasted Walnuts

Fresh Asparagus, Crisp Soft Egg
Creamy Italian White Polenta, Hollandaise

House Cured Wild Alaskan Salmon
Traditional Accompaniments

Country Style Pate of Duck, Blood Orange, Mache Salad
Cranberry, Raisin Toast

Coconut Fried Appalachicola Oysters
Champagne Mango Coulis, Spicy Papaya Salad

Honey Yogurt, Dried Apricot & Toasted Cashew Granola
Mixed Fresh Berries

Main Course

Lump Crab & Smoked Salmon "Hash," Poached Egg, Hawaiian Blue Prawns
Baby Bok Choy, Lobster Hollandaise

Crispy Crusted Brioche French Toast
Banana & Strawberry Fritters, Candied Pecans, Applewood Smoked Bacon

Alaskan Halibut, Potato Crusted
Baby Arrugula, Roasted Garlic, Sweet Peppers, Balsalmic Reduction

"Eggs Benedict"
House Smoked Maple Pork Loin, Asparagus, Hollandaise Sauce
Add Maine Lobster $18 suppliment

Filet Mignon "Bourguignonne"
Yukon Gold Potato, Root Vegetables, Wild Mushrooms, Egg Sunny Side up
Add Foie Gras $9 suppliment

Colorado Lamb Loin, Lamb Shank Blanquette
Buttermilk Biscuit, Pearl Onion, Porcini Mushroom, English Peas

Dessert

"Mint Julep"
Sticky Toffee Bread Pudding, Minted White Chocolate Ice Cream

Crème Brulee
Classic Vanilla Crème Brulée with Berries

Infamous Chocolate Bag
With Almond Cake, White Chocolate Mousse & Macerated Berries

Pineapple Caramel Crunch
Caramel Ice Cream

CHILDREN 12 and UNDER

First Course: Fresh Berries with Yogurt & Granola

Main course: Choice of:
French Toast, Applewood Smoked Bacon, Strawberry Fritter
Scrambled eggs with Bacon
Filet Bourguignonne

Dessert: Chocolate Sunday with Homemade Ice Cream.

Childrens Menu $15 per person