

MOTHER'S DAY BRUNCH

includes bottomless mimosas and bellini's

LET US BEGIN

chef selection of fresh assorted breakfast pastries, whipped butters and jams

INDIVIDUAL SHELLFISH SAMPLER

chilled mason jar with shrimp, alaskan king crab and snow crab claws, fresh lemon, cocktail sauce and remoulade

BREAKFAST WITH A TWIST

baby arugula fennel orange salad, toasted almonds, champagne vinaigrette. served with roasted vegetable frittata, reggiano parmesan cheese, fire roasted tomato basil sauce

FAMILY STYLE MAIN COURSE

Choice of 2 Proteins

- sliced chateaubriand, smoked maldon salt, bearnaise and red wine demi sauce
- pistachio crusted halibut, roasted red pepper coconut sauce
- roasted chicken spinach roulade and pan gravy

Choice of 2 Sides

- mac & boursin cheese
- marbled mashed potatoes
- herb roasted yukon gold potatoes
- steamed broccoli
- grilled asparagus
- buttery baby carrots

add an additional side \$10

DESSERT SAMPLER FOR THE TABLE

caramelized banana éclair
strawberry shortcake glass
mango/passion rice pudding

chocolate pecan tart
hazelnut praline cake

\$69 Adults | \$29 Children (ages 4-12)

SUNDAY, MAY 9 | 11:00 AM to 4:00 PM

Reservations Recommended | 407-238-8060