



Happy Mother's Day

Celebrating Sunday May 14th, 2017

10:30am-3:30pm

\$60 per person

Brunch Menu:

Appetizers:

Please Choose One

~ Sausage & Pretzel Toasts ~

Chicken-Apple Sausage, Fried Egg, Brown Sugar Mustard
Field Green, Pickled Red Onion & Manchego Salad, Red Wine Vinaigrette

Suggested Wine: Sauvignon Blanc, Decoy, Sonoma County, CA, 2014 11

~ Coriander Dusted Grilled Gulf Shrimp ~

White Corn Pudding, Pink Grapefruit Butter, Micro-Greens

Suggested Wine: Gruner Veltliner, Leth, Steinagrund, Austria, 2014 10

~ Lobster Waffle ~

Poached Cold Water Lobster, Braised Spinach, Belgian Waffle, Tahitian Vanilla Butter

Suggested Wine: Txacoli, Xarmant, Arabako Txakolina, Spain, 2015 11

Entrees:

Please Choose One

~ Crisped Leg of Duck Confit ~

Country Ham & Sausage Strata, Sunny Side Up Eggs, Petit Greens Salad, Bordelaise

Suggested Wine: Tannat, Garzon, Uruguay, 2013 12

~ Steak & Eggs ~

Mishima Reserve American Wagyu Sirloin, Two Eggs Your Way, Toasted Sunchokes,
Spring Ramps, Comte Polenta, Marjoram Demi-Glace

Suggested Wine: Zinfandel, 1000 Stories, Bourbon Barrel Aged, Mendocino, CA, 2014 14

~ Pan Seared Rockfish Filet ~

Jumbo Lump Crab Hash, Poached Eggs, Gingered Wild Mushrooms, Fiddlehead Ferns, Hollandaise Sauce

Suggested Wine: Chardonnay, Meiomi, Monterey-Sonoma-Santa Barbara, CA, 2014 11

~ Eggs Benedict ~

Maple Glazed Apple Wood Smoked Bacon, Poached Eggs,
Wilted Arugula, Cheddar-Chive Scones, Horseradish Hollandaise

Suggested Wine: Pinot Noir, Virginia Dare, Russian River Valley, CA, 2014 13

~ Grilled Jumbo Gulf Shrimp ~

Savory Lemon Ricotta Griddle Cakes, Fried Green Tomatoes, Brie Mousse, Chives, Maple-Citrus Butter

Suggested Wine: Sauvignon Blanc, Decoy, Sonoma County, CA, 2014 11

Desserts:

Please Choose One

~ Key Lime Pie ~

Burnt Orange Marmalade, Crème Anglaise, Whipped Cream, White Chocolate

Suggested Wine: Late Harvest Chardonnay-Sauvignon Blanc Blend, Franz Haas, Manna 2011 15

~ Tiramisu ~

Clotted Blackberry Cream, Chocolate Covered Espresso Beans

Suggested Wine: Ben Ryè, Donna Fugata, Passito Di Pantelleria, 2014 21

~ Berry Tartlet ~

Strawberry Anglaise, Toasted Almond Gelato

Suggested Wine: Inniskillin, Icevine, Vidal, Niagra Peninsula, 2015 20

Executive Chef: Russell Braitsch

A 20% Gratuity will be added to Parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness