



Mother's Day Brunch

MAY 14, 2023

10:00AM - 2:00PM

WARM BUTTERMILK BISCUITS FOR THE TABLE,
STRAWBERRY JAM AND HONEY BUTTER

RED OAK LETTUCES,
SAENG'S STRAWBERRIES, GOAT CHEESE MOUSSE, AGED BALSAMIC

ASPARAGUS AND LEEK QUICHE,
FINGERLING POTATOES, GREEN GARLIC AND GRUYÈRE

OR

MAINE LOBSTER TOAST,
BUTTERED PAIN DE MIE, ENGLISH PEAS, POACHED EGG, HOLLANDAISE

OR

ALMOND WOOD GRILLED FILET MIGNON,
CALIFORNIA AVOCADO, POTATO RÖSTI AND ASPARAGUS SALSA VERDE

MILLE-FEUILLE
VANILLA PASTRY CREAM, RASPBERRY COULIS, SEASONAL BERRIES

\$80 per guest

A La Carte Children's Menu Available