



MOTHER'S DAY BRUNCH 2017

pastries—

*blueberry muffins
carrot & pistachio bread
elizabeth street croissants
cinnamon rolls
chocolate babka
homemade jams*

made to order—

EGG BENEDICT
*with country ham and
béarnaise on housebaked
english muffins*

CHORIZO & EGGS
*with avocado, herbs
& hot sauce*

TRUFFLED SCRAMBLED EGG
on fiddlehead ferns

ASPARAGUS OMELETTE
with hollandaise & chives

LEMON RICOTTA PANCAKES
*with strawberries &
maple syrup*

on the buffet—

TRUFFLED DEVILED EGGS
with black truffles

LITTLE GEM SALAD
*herb roasted chicken, sweet
corn, cucumber, candied
pecan & ranch dressing*

**OYSTER, SHRIMP & KING
CRAB SEAFOOD TOWER**
*cocktail sauce &
mignonette, lemon*

on the carving station—

ORECCHIETTE & CHEESE GRATIN
with parmesan & breadcrumbs

SUMMER VEGETABLE TART
spinach & goat cheese

WOOD GRILLED PRIME TENDERLOIN
with horseradish cream & chimichurri

SMOKED ATLANTIC SALMON

dessert table —

*petit fours: pistachio rose,
chocolate intemperance,
raspberry swirl cheesecake*

*french silk, lemon meringue,
fresh berry tartlets*

TOMATO & COUSCOUS SALAD
with feta & Castelvetrano olives

LOCAL FARM RATATOUILLE
garden herbs, balsamic

**SMOKED BACON &
BREAKFAST SAUSAGE**

CHICKEN LIVER PATE
melon comptote, crostini

*peanut butter & orange
creme chocolate tarts*

lavender macarons

red velvet cupcakes

\$75 PER PERSON