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# Mother's Day Brunch

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## Beginnings

Omelets to Order  
Soft Organic Scrambled Eggs NF  
Yukon Potato Hash  
Fruity Pebbles French Toast  
Ham & Cheese Frittata, Truffle Hollandaise  
Chelsea's Honey Glazed Donuts  
Maple Smoked Bacon NF  
Mixed Berries and Vanilla Crème GF  
Handmade Pastries, Danish & Muffins  
Pain D'Avignon Bagel, Soft Cream Cheese  
Smoked Fish Collection NF  
Smoked Salmon Pastrami

## Entrées

Slow Roasted Sirloin NF/GF  
*Scallion Popovers, Truffle Jus, Maine Marble Potatoes*

Spring Crab & Asparagus Risotto NF/GF  
*Prepared in 18-Month Parm Wheel,  
Jonah Crab, Carnaroli Rice*

Maine Lobster Mac & Cheese NF  
*Truffle Ritz, Butter Poached Lobster*

Sushi Station\* NF  
*Tuna, Eel, Shrimp, Crab, Avocado,  
Pickled Ginger, Wasabi, Spicy Mayo*

Faroe Islands Salmon NF  
*Shrimp Fried Rice, Scallion Ginger*

Center-Cut Short Ribs NF/GF  
*Kurobuta Squash, 5-Day Bordelaise*

Potato Black Truffle Tortelacci NF  
*Ricotta, Exotic Mushroom Jus*

Jersey Asparagus NF/GF  
*7-Minute-Egg, Black Truffle Hollandaise*

## Modern Raw Bar

*Oysters and Clams are Gluten, Nut & Dairy Free.*

Island Creek Oyster Bar  
Jumbo Shrimp Cocktail  
Jonah Crab Claws  
Ahi Tuna Poké\*  
Dressed Lobster Salad

## Appetizers

Formaggio Kitchen Cheese Collection,  
Warm Dates, Jams, Preserves

Salted Marconas, Fra Mani Salumi,  
Country Bread, Artisanal Crackers

Salad of Baby Gem Lettuce,  
Nasturtium Vinaigrette, Shaved Radishes VEG/DF/NF

Burrata Bar, Maple Brook Farms Burrata, Spring Pesto,  
Garbanzo Purée, Roasted Eggplant, Romaine Leaves,  
Garlic Pita, Naan Bread, Focaccia NF

## Desserts

Chocolate Covered Strawberries V/GF/NF  
Pina Colada Macaron DF/GF  
Strawberry Lemonade Macaron DF/GF  
Salted Caramel Brûlée GF/NF  
Lychee Coconut Bon Bon GF/NF  
White Peach Cream Puff NF  
Pound Cake with Berries and Chantilly NF  
Dark Chocolate and Raspberry Tart NF  
Napoleon NF  
Lemongrass Panna Cotta V/GF/NF  
Matcha Verrine GF/NF  
Limoncello Cake NF  
Kalamansi Lime Meringue Tart NF  
Coconut Macaroon GF/NF  
Tropical Fruit Tart NF

## EXECUTIVE CHEF DAVID DANIELS

{ GF - Gluten Free / V - Vegan / VEG - Vegetarian / DF - Dairy Free / NF - Nut Free }

*\*These Items are served raw or undercooked. Consuming raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.*