
Mother's Day Brunch

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
Strawberry Yuzu Macaron GF/DF
Bergamot Lime Macaron GF/DF
Passionfruit Bon Bon GF/NF
Orange Blossom Baba NF
Dark Choco and Rasp. Tart NF
Chai Crème Brulee NF/GF
Napoleon NF
Chocolate Chip Cookie Verrine GF/NF
Coconut Macaroon GF/NF/DF
Meyer Lemon Panna Cotta V/GF/NF
Tropical Flan NF/GF
Plum Frangipane Tart NF
Mandarin Meringue Tart NF
Turtle Cheesecake GF

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.*