



Mother's Day Brunch Menu

Patisserie Station

Assortment of artisan breads, pastries, croissants, muffins and biscuits. Accompanied by fresh fruit, berries, whipped butter, and an assortment of jams and honey

Raw Bar

Freshly shucked native oysters and littlenecks, crab claws and all you can eat peel-and-eat shrimp, accompanied by lemon, horseradish, cocktail and mignonette sauces

Smoked Seafood, Salad and Antipasto Station

Display of freshly smoked seafood with traditional accompaniments. Array of different salads including garden, caesar, and caprese. Freshly sliced cured meats, cheese, mixed Greek olives, grilled vegetables, and selection of grilled crostini and crackers

Entrees

LOBSTER EGGS BENEDICT

Poached egg on toasted brioche with avocado, beefsteak tomato, bacon and finished with buttery native lobster hollandaise

"RANCHERS" BREAKFAST

Chili smoked ribeye with cast iron over-easy egg, fingerling potatoes, and smoked bacon wrapped asparagus bundle

CRAB CRUSTED SALMON

Lump crab crusted Scottish salmon filet, creamed corn egg strata and crispy kale chips

HARISSA LAMB PORTERHOUSE

Mint and lemon chickpeas, eggplant and olive relish, and preserved dates

EGGS, BACON & TOAST

Orange poppy seed french toast with bourbon barrel syrup, six-minute egg and apple wood pork belly

Desserts

Butler passed selection

\$65 per person

