



Mother's Day

May 14, 2023

Includes table service of a pastry basket and our famous sticky buns

First Course

choice of

CHILLED POTATO LEEK SOUP

lump crab & crispy potatoes

GRANOLA PARFAIT

house-made granola, greek yogurt, berries, bruléed banana

TOMATO & PEACH BURRATA

balsamic syrup, extra virgin olive oil, microgreen salad

Second Course

choice of

LOBSTER FRITTATA

arugula salad & roasted tomato

PAN ROASTED KING SALMON

saffron risotto, haricot verts, roasted pepper relish

GRILLED PETITE FILET MIGNON

crispy rosemary fingerling potatoes,
buttered asparagus, bordelaise sauce

EL CHORRO VEGETABLE STEAK

roasted cauliflower, harissa chickpea stew,
sautéed spinach, herb chimichurri *V/GF*

BEST OF BOTH WORLDS EGGS BENEDICT

one benedict with petite filet and béarnaise sauce,
and one with jumbo lump blue crab cake and tomato salsa hollandaise,
with roasted potatoes

Third Course

ASSORTED PETITE SWEET PLATTER

fruit tart, chocolate mousse cake, pecan bars, mini cheesecake

\$98 per person

\$32 children 5-12 years

Price does not include tax or gratuity. A 20% gratuity is added to all bills, day of dining.

A maximum of 6 separate checks will be permitted per party. Please notify your server in advance when ordering.

*All of our meats & seafood are cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. We are not a gluten free kitchen and therefore cannot guarantee cross-contamination will not occur. You may request gluten free accommodations acknowledging the above.