



# Happy Mother's Day 2024!

*Three Course Brunch \$55*

*Children (Main Course & Dessert) \$25*

## FIRST COURSE

### STICKY PECAN FEUILLETE BUN

orange zest

### LOLLA ROSA SALAD

green goddess, radishes, parmesan

### SWEET & SOUR BEETS

orange, grapefruit, toasted hazelnuts, ricotta

### MARINATED GULF SHRIMP

fennel, horseradish, worchestershire

### SMOKED PORK SAUSAGE

potato salad, pickles, mustard



## MAIN COURSE

### "LOST BREAD" FRENCH TOAST

raspberries, cinnamon, maple

### ASPARAGUS & GOAT CHEESE QUICHE

triple-cooked potatoes, red leaf lettuce salad

### SAUSAGE, SWEET PEPPER, BROCCOLI RABE FRITTATA

triple-cooked potatoes, red leaf lettuce salad

### FAROE ISLANDS SALMON MI CUIT

vegetables primavera, beurre blanc

### HUDSON VALLEY CATTLE COMPANY STRIP STEAK

potato galette, creamed spinach



## DESSERT

### STRAWBERRY CREAM CAKE

white cake, jam, buttercream

### DARK CHOCOLATE MOUSSE

candied walnut, whipped cream

### OUR ICE CREAM & SORBET

Jake Eberle, Chef & Partner