



Mother's Day Brunch

Three Course Brunch | Seating 10:00AM - 2:00PM | \$59 Per Person

FIRST COURSE

Crispy Potato Gnocchi

Garlic Bread Crumbs - Pomodoro
Shaved Parmesan - Basil

Crab Cakes

Lump Crabmeat - Red Cabbage Slaw
Sweet Pickle Remoulade (GF)

Crispy Calamari

Sweet Chili Sauce - Cherry Peppers (GF)

Watermelon Salad

Seedless Watermelon - Feta Cheese - Watercress - Basil Pesto
Pickled Onions - Pecans - Herb E.V.O.O (GF)

French Toast Sticks

Mixed Berries & Cream - Maple Syrup

Early Spring Tomato Soup

Sherry - Wild Herbs - Black Garlic Oil (GF)

MAIN COURSE

Eggs Benedict

Poached Eggs - Bacon - English Muffin
Home Fries - House Hollandaise Sauce

Roasted Half-Duck

Black Rice - Sautéed Bok Choy - Sweet & Sour Sauce
Toasted Sesame Seeds (GF)

Steak & Eggs

10oz NY Strip - Poached Eggs - Home Fries
Hollandaise Sauce (GF)

Chicken Milanese

Crispy Chicken Breast - Fresh Arugula - Spring Tomatoes
House Made Mozzarella - Red Onion - Fresh Lemon
Balsamic Reduction (GF)

Banana French Toast

Texas Bread - Cinnamon - Caramelized Bananas
Smoked Bacon - Bourbon Maple Syrup

Salmon

Grilled - Lemon - Potatoes - Vegetables
Dijon Mustard Sauce (GF)

DESSERT

Peaches & Cream

Puff Pastry - Fresh Mint - Vanilla Ice Cream - Peach Au Jus

Chef's Cheesecake


Mascarpone - Vanilla - Chambord - Wild Berry Sauce

Flourless Chocolate Cake

Whipped Cream - Chocolate Ganache

Ice Cream

Vanilla | Salted Caramel | Mango Sorbet





Mother's Day Dinner

Three Course Dinner | Seating 3:00 PM - 8:00 PM | \$68 Per Person

FIRST COURSE

Crispy Potato Gnocchi

Garlic Bread Crumbs - Pomodoro
Shaved Parmesan - Basil

Crab Cakes

Lump Crabmeat - Red Cabbage Slaw
Sweet Pickle Remoulade (GF)

Crispy Calamari

Sweet Chili Sauce - Cherry Peppers (GF)

Watermelon Salad

Seedless Watermelon - Feta Cheese - Watercress - Basil Pesto
Pickled Onions - Pecans - Herb E.V.O.O (GF)

Rice Balls

Wild Mushrooms - Truffle Oil - Mozzarella Cheese
Creamy Parmesan Dip (GF)

Early Spring Tomato Soup

Sherry - Wild Herbs - Black Garlic Oil (GF)

MAIN COURSE

Charred Chicken & Bucatini Pasta

Snap peas - Eggplant - Pancetta - Black Pepper
Parmesan Butter Sauce

Roasted Half-Duck

Black Rice - Sautéed Bok Choy - Sweet & Sour Sauce
Toasted Sesame Seeds (GF)

Grilled Ribeye

12oz - Sautéed Spinach - Whipped Potatoes
Red Wine Sauce (GF)

Chicken Milanese

Crispy Chicken Breast - Fresh Arugula - Spring Tomatoes
House Made Mozzarella - Red Onion - Fresh Lemon
Balsamic Reduction (GF)

Chilean Sea Bass

Pan-seared - Black Rice - Asparagus - Roasted Corn
Fresh Chives - Citrus Beurre Blanc (GF)

Salmon

Grilled - Lemon - Potatoes - Vegetables
Dijon Mustard Sauce (GF)

DESSERT

Peaches & Cream

Puff Pastry - Fresh Mint - Vanilla Ice Cream - Peach Au Jus

Chef's Cheesecake


Mascarpone - Vanilla - Chambord - Wild Berry Sauce

Flourless Chocolate Cake

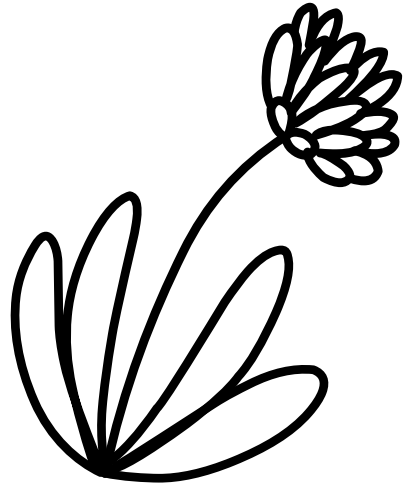
Whipped Cream - Chocolate Ganache

Ice Cream

Vanilla | Salted Caramel | Mango Sorbet



MOTHER'S DAY KIDS MENU



\$25

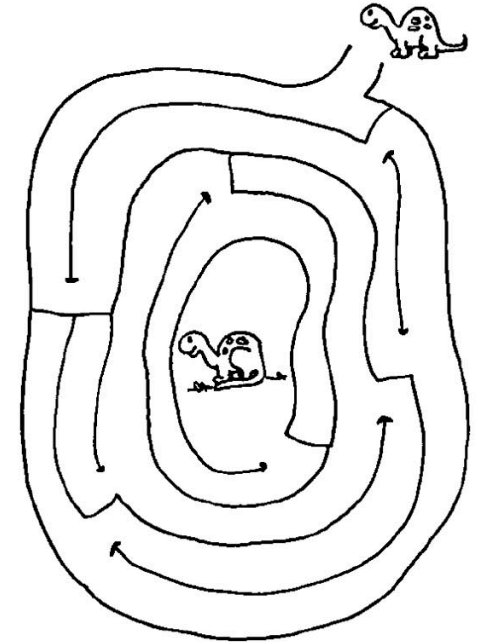
INCLUDES BEVERAGES & ICE CREAM

CHICKEN TENDERS

SERVED W/ FRENCH FRIES

MOZZARELLA STICKS

SERVED W/ FRENCH FRIES & MARINARA



MAC AND CHEESE

PENNE PASTA

RED SAUCE OR BUTTER

