



\$115 Per Person

Basket of Warm Madeleines
Whipped Strawberry Butter

APPETIZERS

Choice Of One

Cream of Wild Mushroom Soup
Porcini Oil

Baby BLT Wedge Salad
Baby Iceberg Lettuce Wedges,
Creamy Tomato & Smoked Bacon Dressing

Roasted Black Fig & Goat Cheese Flatbread
White Balsamic Vinaigrette, Arugula

Smoked Salmon Salad
Baby Greens, Hearts of Palm, Horseradish Crème Fraiche, Rye Croutons

ENTRÉES

Choice Of One

Roasted Asparagus & Sweet Pea Risotto
Toasted Black Truffle Gremolata

Maine Lobster Eggs Benedict
Wilted Baby Spinach, Tomato Béarnaise Sauce

Tavern French Toast
Blueberry Compote, Whipped Cream, Candied Almonds

Brick Oven Roasted Sirloin & Eggs
Crispy Fingerling Potatoes, Scrambled Eggs, Au Jus

Grilled Whole Fish
Boneless, Melted Leeks, Caper & Green Olive Vinaigrette

DESSERTS

Choice Of One

Classic Strawberry Shortcake
Caramelized Almond Cake, Chantilly Whipped Cream

Molten Black & White Chocolate Cake
Espresso Sauce

Lemon Meringue Cheesecake
Raspberry Coulis, Gluten Free Crust

BILL PEET
EXECUTIVE CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our fish dishes may contain small bones.

18% service fee will be included on all checks. Thank you for joining us.

