



MOTHER'S DAY
BRUNCH



THREE COURSES \$75. PER PERSON (PLEASE NO SUBSTITUTIONS)

FIRST COURSE

KINDLY CHOOSE ONE

SHRIMP COCKTAIL

bloody mary cocktail sauce

GAZPACHO

vine ripened tomatoes, spring vegetables, herbed yogurt, aged balsamic

SPRING RADISH SALAD

manchego, 12 month serrano ham, dandelion greens, riesling vinaigrette

SQUASH BLOSSOM

tempura fried, herbed mascarpone, roasted tomato purée

TUNA TARTARE

cucumber, watermelon, mango, wasabi ginger vinaigrette, wonton chips

ENTRÉE

KINDLY CHOOSE ONE

BEEF WELLINGTON

pommes purée, green bean almondine

WILD SALMON

ramps, morels, summer beans, asparagus tips, roasted cipollini

ACADIAN RED FISH

salmon and lobster stuffed, artichokes, marble potatoes, king oyster, pistou

LEMON THYME CHICKEN

jardinière of summer vegetables, herb chicken jus

ENGLISH PEA RISOTTO

farmed and foraged mushrooms, organic spring vegetable

DESSERT

KINDLY CHOOSE ONE

RHUBARB CROSTATA

mint ice cream, honey caramel

PEANUT BUTTER SEMIFREDDO

mixed berry compote, peanut brittle

CHOCOLATE ESPRESSO POTS DE CRÈME

hazelnut whipped cream, cocoa nib florentines

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please inform your server if you have a food allergy

A 20% gratuity will be added to parties of six persons or more