

# Mother's Day Brunch Menu

Celebrate Mother's Day with unlimited à la carte brunch and endless Billecart Champagne in an elegant indoor setting that blends timeless charm with modern sophistication, perfect for honoring the remarkable women in your life.

**Sunday, May 11**

**11 am – 2 pm**

## Appetizers

### **Tiradito aji Amarillo**

peruvian aji amarillo sauce, sesame oil, cilantro, red onion

### **Oyster & Caviar**

fresh oyster, yuzu gel, oyster cream

### **Tuna Tartare**

tuna, avocado mousse, crispy rice cracker

### **Scallops**

green peas purée, beet root dust, sago crisp

### **Lobster Bisque**

Mini puff pastry, lobster ragout and cream

### **Pork Belly**

crispy skin, onion pickle, asian sauce

## Hot Selections

### **Lobster Benedict**

poached egg, lobster tail, truffle hollandaise

### **Steak & Egg**

4oz filet mignon, asparagus, potato hash, fried egg

### **Smoked Duck**

fig glaze, wild rice

### **Lamb Chop**

pistachio crusted, creamy corn, new potatoes, garlic yogurt espuma

### **Salmon**

celery root purée, lemon butter sauce, crispy quinoa

### **Braised Short Ribs**

cheddar-jalapeño waffles, maple-bourbon glaze

### **Pumkin Ravioli**

pumpkin cream, truffle, parmesan crisp

## Desserts

### **Sinful Devil's Chocolate**

dark chocolate biscuit, chocolate cream, raspberry soil

### **Tuscan Trifle**

baileys irish cream, vanilla okra, espresso

### **Deconstructed Key Lime**

creamy lime curd, honey crumbs, berries

## Liquid Desserts

### **Espresso Martini**

White Chocolate Raspberry Martini

Adults: \$100 | Children ages 13-17: \$60 | Children age 12 and under: \$35