



Mother's Day Brunch 2017

3 COURSE PRIX-FIXE MENU \$39 PER PERSON

TO BEGIN (FOR THE TABLE)

A BASKET OF FRESHLY BAKED FRENCH CROISSANTS, STICKY BUNS AND SCONES
&
FRESH SEASONAL FRUIT PLATE WITH A YOGURT-POPPY SEED DRESSING
AND HOMEMADE GRANOLA

ENTRÉE

Lobster Benedict

TWO EGGS LIGHTLY POACHED OVER ENGLISH MUFFINS, WITH HAM, ASPARAGUS,
SCITUATE LOBSTER & HOLLANDAISE SAUCE WITH LYONNAISE POTATOES

Morel and Pea Tendril Omelet

CRISPY MOREL MUSHROOMS, FONTINA CHEESE, SAUTEED PEA TENDRILS,
WITH LYONNAISE POTATOES AND ARUGULA SALAD

Prime Skirt Steak Frites and Eggs

7 OZ PRIME SKIRT STEAK, ROSEMARY SCENTED FRITES,
HOLLANDAISE SAUCE, TWO OVER-EASY EGGS AND PETIT GREENS

Farm Fresh Blue Araucana Eggs "Ranchers Style"

MEXICAN SPICE BRAISED PORK SHOULDER, BLACK BEANS, GREEN GARLIC AND POTATO,
CRISPY FRIED CORN TORTILLA, AVOCADO, PICO DE GALLO, AND CRÈME FRAICHE

Duck Confit Tortilla Salad

CRISPY DUCK CONFIT, CRUNCHY ROMAINE, BLACK BEANS, GRILLED CORN,
ROASTED POBLANO PEPPERS, JULIENNED CRISPY CORN TORTILLAS,
PICO DE GALLO, ROMESCO

DESSERT

Tahitian Vanilla Bean Crème Brûlée

VANILLA BEAN CUSTARD TOPPED WITH BURNT SUGAR & FRESH FRUIT

Passion Fruit Cheesecake

PASSION FRUIT COULIS

OWNER ~ BRIAN PICCINI • CHEF ~ CHRISTOPHER A. COOMBS
DIRECTOR OF OPERATIONS ~ MITCH HAYES
GENERAL MANAGER ~ CRAIG MARCOTTE