



MOTHER'S DAY BRUNCH

May 13th, 2018

FOR THE TABLE

FRENCH TOAST BITES

Strawberry, Lemon Verbena, Rosemary and Pecans
Whipped Mascarpone

AVOCADO TOAST

Hard-Cooked Egg and Cherry Tomato, Arugula

ASSORTED MINI PASTRY BASKET

Chef Lee's Selection of Muffins and Pastries

APPETIZERS

choice of one

BAKED BRIE AND RASPBERRY

Feuille de Brick and Fresno Chile
Arugula Salad, Arugula Pesto

CURLY KALE SALAD

Grilled Asparagus, Manchego and Almonds
Black Truffle Vinaigrette

SEAFOOD COCKTAIL

Seasonal Oysters, Snow Crab Claws and Shrimp
Pink Lady Apple and Champagne Vinegar Mignonette
Cocktail Sauce, Lemon

MAINS

choice of one

THE LOFT OMELET

Egg Whites, Wild Mushrooms and Spinach
Boursin Cheese and Home Fries

POTATO AND LOBSTER CREPES

Grilled Broccolini, Epoisses, Frisée, Sweet Mustard Béarnaise

QUICHE LORRAINE "MY MOTHER'S PREPARATION"

Spinach, Bacon and Swiss, Butter Crust and Love

DUCK CONFIT HASH

Smoked Duck Breast, Maple Sweet and Sour
Baby Greens, Poached Eggs

STEAK AND EGGS

Braised Coffee-Crusted Short Rib, Potato Risotto
Poached Eggs, Tarragon Gremolata

DESSERT

choice of one

CHOCOLATE CUSTARD

Double-Fermented Chocolate, Raspberries, Roses and Lychee

WHITE CHOCOLATE AND WHISKY

Viennese Sponge Cake, Milk Foam, Coffee Caramel

one hundred twenty five per person