THE SIGNATURE ROOM AT THE 95^{TH®} MOTHER'S DAY 2023 3-COURSE BRUNCH MENU \$75 PER PERSON

Not including tax or gratuity

STARTERS

Please Choose One

Lobster Bisque GF lobster | chives

Fresh Cut Fruit*GF honey & vanilla yogurt | mint

Mixed Green Salad*GF^ herbs | lemon vinaigrette

Avocado Toast* multigrain bread | hummus | almond chili crisp

Fresh-Baked Biscuits* prosciutto | truffle honey butter

MAIN COURSE SELECTIONS

Please Choose One

Classic Eggs Benedict Canadian bacon | English muffins | Meyer lemon hollandaise | seasonal vegetable

Braised Short Ribs GF roasted fingerling potatoes | choice of scrambled or fried eggs

Croissant & Bananas Foster Casserole* choice of chicken or pork sausage

Roasted Salmon GF† Greek vegetable salad | feta & lemon

Shellfish Pasta scallops | crab | asparagus | green garlic butter

7 Oz. Grilled Filet of Beef GF† whipped potatoes | roasted broccoli | red wine jus (\$21 upcharge)

DESSERTS

Please Choose One

White & Dark Chocolate Mousse Cake dark chocolate & salted caramel sauces

Vanilla Bean Crème Brûlée*GF buckwheat sablé

Blueberry Crisp*GF^ almond crumble | coconut sorbet

Lemon Pound Cake* fresh berries | whipped cream

Freshly Brewed Coffee & Hot Tea

Please notify your server of any dietary restrictions or food allergies.

Consuming raw or undercooked foods may increase your risk of food related illness.

*Denotes a Vegetarian item *GFDenotes a Gluten Free item *Denotes a raw or undercooked food ^ Denotes a Vegan Item

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A LA CARTE ENHANCEMENTS

Pull Apart French Bread* grass-fed butter | garlic confit \$9

Jumbo Shrimp Cocktail horseradish cocktail sauce \$24

Half-Dozen Oysters on the Half Shell GF† \$25

horseradish cocktail sauce | yuzu kosho mignonette

Raw Bar for Two GF† \$78

cold water lobster tail | four oysters on the half shell | half dozen jumbo shrimp | horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli

Seafood Tower GF† \$140

cold water lobster tails | dozen oysters on the half shell | dozen jumbo shrimp | horseradish cocktail sauce | yuzu kosho mignonette | Calabrian chili aioli