

Mother's Day Brunch

SUNDAY, MAY 12TH, 10 AM - 3 PM

PRICE: \$68 ++ PER ADULT \$24 PER CHILD

AMUSE BOUCHE

SPRING CANAPE

MARKET ASPARAGUS & RADISH, CREOLE MUSTARD & EGG, DILL & BRESAOLA

TO BEGIN

FRESH SPRING PEA SOUP

CRÈME FRAICHE, LEMON ZEST, PICKLED MARKET RADISH & CRISPY PORK

OR

MIXED LETTUCES AND CHEDDAR

SHAVED SPRING ONIONS AND CELERY, SWEET CORN VINAIGRETTE, BROWNED BUTTER CORNBREAD CROUTONS, ROASTED RED PEPPER PUREE

ENTRÉE

CAJUN EGGS BENEDICT

TOASTED FRENCH BREAD, ANDOUILLE SAUSAGE, POACHED EGGS, GREEN ONION HOLLANDAISE, COLLARDS & POTATOES

OR

LOUISIANA STYLE ROAST BEEF TARTINE

GAMBINO'S LOAF, TABASCO SPIKED CRISPY ONIONS, GARLIC AIOLI, RED WINE JUS GRAVY, MIXED LETTUCES, CITRUS VINAIGRETTE

*SURF & TURF-ADD CORNMEAL CRUSTED BAY SHRIMP \$8

OR

SEAFOOD STUFFED REDFISH

HOLY TRINITY, BREADCRUMBS, POPCORN RICE, ROASTED MARKET SPRING CARROTS, FIRST EARTH FARM CITRUS, SPINACH SAUCE

SWEET ENDINGS

BERRY CHANTILLY CAKE

WHITE SPONGE CAKE, MASCARPONE & CREAM, BERRY COULIS, FRESH MINT

FOR THE LITTLES:

BUTTERED NOODLES

SPRING PEAS & CARROTS, SHAVED GRANA PADANO

OR

CLASSIC GRILLED CHEESE

CHEDDAR & TEXAS TOAST, CARROT STICKS, APPLE WEDGES

*INCLUDES KID'S DRINK & DESSERT